

Gabriëlskloof,
`Amphora` Sauvignon Blanc 2024
Walker Bay, Bot River, Cape South Coast, South Africa



GABRIËLSKLOOF



Grape Varieties	100% Sauvignon Blanc
Winemaker	Peter-Allan Finlayson and Anma van Niekerk
Closure	Natural Cork
ABV	13.5%
Residual Sugar	3g/L
Acidity	6.8g/L
Wine pH	3.17
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Gabriëlskloof is a beautiful wine estate located in the Overberg region east of Cape Town. It was purchased in 2001 by Bernhard Heyns, who had been on the lookout for the ideal place to plant vines. After planting, his first vintage was in 2009. We felt compelled to add Gabriëlskloof to our list because Peter-Allan Finlayson, Bernhard's son-in-law, took over as winemaker from the 2015 vintage. Peter-Allan is now Cellar Master and oversees general management of the property. The farm has 178 hectares, with 68 hectares planted to vines. The vineyards are farmed sustainably with the support of full time vineyard consultant Rosa Kruger. Their aim is to move to organic farming in the future.

VINEYARDS

The fruit for this wine comes from two sources. 66% comes from the Gabriëlskloof farm located in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a cool mesoclimate. This results in a longer growing season and encourages slower ripening and increased flavour development, while retaining fresh acidity. The remaining 34% is sourced from two vineyards in Olifantsrivier. The sites' high altitude and dry climate combine to produce aromatic Sauvignon Blanc with both superb acidity and concentration.

VINTAGE

The 2024 vintage was marked by a very wet winter. This was followed by extreme wind and rain throughout spring which created challenges during flowering. These factors led to reduced overall yields, however the fruit developed beautifully thanks to a warm summer.

VINIFICATION

The Sauvignon Blanc grapes were whole bunch pressed and fermented using indigenous yeast in locally-made clay amphorae ranging from 500 to 860L. The surface is porous, with no lining inside, allowing for light micro-oxidation during the maturation process and enhancing the wine's mouthfeel. The wine was aged in the clay amphorae for seven months on gross lees without any additions and only minimal SO2 addition just prior to bottling.

TASTING NOTES

An atypical Sauvignon Blanc, this is textured and complex with aromas of white pear and yellow peach, as well as hints of blackcurrant leaf and smoke on the nose. The palate is silky and layered with mouth-watering acidity and notes of grapefruit rind, salted almond and wet stone.