

GABRIËLSKLOOF · SOUTH AFRICA

Elodie, 2024

W.O Western Cape - Swartland, Swartland



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chenin Blanc	13%	2024 · 750 ml

STILL



LABEL



Tasting notes

Appearance:Light golden straw hue—clear, bright, with pale gold highlights. Aroma:Baked apple, lemon curd, honey, and ripe peach. Palate:Generous layers of apricot, kumquat, and lime peel with dense, expressive fruit core. Finish:Fresh, saline, with kelpy and briny sea spray notes. Balanced tension and richness.

About the wine

Elodie is made from old dryland Chenin Blanc vines in the Swartland. The bunches are pressed whole, fermented with indigenous yeasts and matured on the lees for nine months in seasoned 400- and 500-litre barrels. South Africa has more Chenin Blanc than any other country, including France, the grape's homeland.

Awards

Platter's by Diners Club South African Wine Guide 2026 2025 — 5 Stars (95+ points) (2024); Winemag.co.za (Christian Eedes) 2025 — 93 points (2024)

Winemaking

MATURATION	Aged on lees for nine months in seasoned oak barrels, enhancing texture and complexity while allowing the fruit character to shine without excessive oak influence.
TOTAL ACIDITY	5.9
PH	3.18
RESIDUAL SUGAR	2.3

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	5 - 7 years
FOOD PAIRING	Delicious with creamy, earthy white rind cheeses like Brie, savoury tarts, or simple, pan-fried scallops.