GABRIËLSKLOOF · SOUTH AFRICA

The Landscape Series, Syrah on Sandstone, 2021

WO Bot River, Walker Bay





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Shiraz/Syrah	14%	2021 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

AppearanceDeep ruby-purple. AromaDark berries, black pepper, herbs, and smoky minerality. TasteJuicy dark fruits, fresh acidity, fine tannins, and savoury spice. FinishLong, spicy, with a mineral lift.

About the wine

The vines grow on a mountainside of broken sandstone near Bot River, where poor soils give tiny yields. Half the grapes are destemmed, fermented with wild yeasts in small open-top vats and the wine is aged about 18 months in 500-litre barrels, mostly used. The cool Atlantic-influenced climate gives Syrah of white pepper and violets.

Awards

Winemag.co.za (Christian Eedes) 2023 — 95 points (2021)

Winemaking

MATURATION	18 months in large 500 LFrench oak barrels, approximately 30% new oak

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 10 years
FOOD PAIRING	Game, lamb, veal

Say it: Gabriëlskloof: GAH-bree-els-kloof; Syrah: see-RAH

GABRIËLSKLOOF · SOUTH AFRICA

The Landscape Series, Magdalena, 2024

WO Western Cape, Bot River





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Semillon	13.5%	2024 · 750 ml

STILL



LABEL

Tasting notes

Pear, green plum and nectarine. Subtle herbal notes of sage, basil and lemon thyme. Fresh and layered structure. Gentle flinty minerality with a touch of smokiness.

About the wine

Old-vine Semillon from sites such as Franschhoek and Swartland, plus estate fruit from Bot River. Whole bunches are pressed, wild-fermented in 400- and 500-litre French oak barrels and left on the lees for about ten months before blending. The Landscape Series labels are painted by artist Niël Jonker, known for painting landscapes on location.

Awards

Winemag.co.za (Christian Eedes) 2025 — 96 points (2024)

Winemaking

MATURATION	Matured in French oak barrels (400L & 500L) 20% new oak (light toast) Aged on lees for 9 months.
TOTAL ACIDITY	5.6
PH	3.19
RESIDUAL SUGAR	2.0

Cellar and service

SERVE AT	10–12 °C

Say it: Gabriëlskloof: GAH-bree-els-kloof