

GABRIELE NV

COMPOSITION

100% Ruby Cabernet

VINIFICATION

The juice was fermented with the aid of selected yeast strains. Fermentation was halted at the desired alcohol to sugar ratio by adding brandy spirits and three-year-old Rabat. The wine was matured for four months in French oak.

BOTTLING DATE

July 2011

RELEASE DATE

August 2011

ANALYSIS

Residual Sugar:	100.6 g/l
Alcohol:	19.0 vol%
pH:	3.92
Total Acidity:	5.10 g/l

TASTING NOTES

Plum and ripe berry aromas, backed by coffee bean and mocha undertones. The tannins are fine and the finish elegant. Not too sweet and great for fireside sipping.

FORTIFIED WINE

Fortified means that the wine is strengthened by the addition of alcoholic spirits to bring its alcohol content to a level greater than that which can be produced naturally by fermentation.

When alcohol is added to the wine before fermentation is completed, it kills the yeast and leaves behind a residue of sugar, thus resulting in a stronger, sweeter wine.

Prior to the 1950s, fortified wines were much more common than today, as the alcohol served as a stabiliser and preservative. Today's advanced technology obviates this necessity.

Fortified wine is enjoyed worldwide for its unique sweet and rich flavours, and is particularly popular as a drink after meals or paired with cheese.

Gabriele is named after Delheim viticulturist Victor Sperling's daughter.

