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Paul Cluver Cabernet Sauvignon 2002

This wine shows typical Cabernet Sauvignon flavours, lots of blackberry and blackcurrant fruit on the nose and a well-integrated toastiness from the oak. The palate is very complex with hints of cedar wood and nuts with a well-structured body, packed with fruit and the aftertaste is long and lingering.

This wine has quite a big structure with good tannins and acid. For this wine we would recommend roasted and grilled meats (Beef, large game, leg of lamb) and roasted root vegetables.Do not be scared to use herbs with this wine, as it loves the company of Rosemary, Thyme and Fennel.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.62 **ta :** 5.8 g/l
type : Red **wooded**
pack : Bottle

- Cabernet Sauvignon 2001:
Four Stars â€" John Platter 2004
- Cabernet Sauvignon 2001:
One of the Top 10 Red Wines selected by the Decanter Magazine
- Cabernet Sauvignon 2001:
Silver Medal at SA Trophy Wine Show
- Cabernet Sauvignon 2001:
Four Stars - Grape Magazine
- Cabernet Sauvignon 2000:
Four Stars - John Platter 2003
- Cabernet Sauvignon 1999:
Four Stars - John Platter 2003
- Cabernet Sauvignon 1999:
SA Trophy Wine Show - Top 100 Wine in South Africa
- Cabernet Sauvignon 1999:
Michelangelo International Wine Award 2001
- Cabernet Sauvignon 1999:
Four Stars - John Platter 2001
- Cabernet Sauvignon 1998:
Four Stars - John Platter 2003

ageing : This wine can be enjoyed young but will gain complexity if cellared a further 4 to 8 years.

in the cellar : Once hand picked, the grapes are destemmed and transferred the grapes to the fermentation tank. During fermentation the juice was pumped gently over the skins, three times per day. This is done to contain moisture and deep color extraction while ensuring soft tannins.

When fermentation was finished, the wine was left on the skins for a further ten to fourteen days. The wine was then transferred to small French oak barrels for malolactic fermentation and racking. The wine was matured in French oak for 18 months (60% New Oak).

Paul Cluver Family Wine Estate

Elgin

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