

Paul Cluver Sauvignon Blanc 2005

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

This warmer vintage shows in the delightful granadilla and gooseberry fruits on the nose, but still with the hallmark green pepper notes of a cool-climate Sauvignon beneath. The palate is balanced and has an elegant richness with a well-integrated acidity.

A refined wine, with underlying mineral notes and a very clean exit, it is sure to develop positively over the next few years, a feature of our Sauvignon blancs.

This wine enjoys the company of goat's cheese, asparagus, artichokes, fresh fish, salad leaves and green vegetables. It is also a natural choice for a pre-dinner drink and lunch times, or try it with roasted poultry and nutty gruyere cheese. For a unique treat, pair with sushi and sashimi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.21 ta : 6.7 g/l

type : White

pack : Bottle

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- Sauvignon Blanc 2004:

Silver Medal at the Decanter Wine Competition 2005

- Sauvignon Blanc 2003:

Best SA Sauvignon Blanc in the Trinations 2004

- Sauvignon Blanc 2003:

Four and a half stars in the Perswijn Magazine (Dutch Wine Magazine)

- Sauvignon Blanc 2003:

One of the top 10 white wines selected by Decanter Magazine

- Sauvignon Blanc 2003:

Bronze Fairbairn Capital trophy

- Sauvignon Blanc 2002:

Michelangelo International Wine Awards - Gold

- Sauvignon Blanc 2001:

International Wine Challenge 2002 (Bronze)

- Sauvignon Blanc 1999:

One of only 23 silver medals, four from SA awarded at the 2000 International Wine Challenge in UK (No gold medals awarded)

- Sauvignon Blanc 1998:

Chosen to fly on SAA First and Business Class

- Sauvignon Blanc 1997:

Merit Award at the 1999 International Wine Challenge



in the vineyard : The 2005 vintage was generally early after a very dry winter was followed by a warm summer.

in the cellar : In the cellar we aim to reflect not only the terrior but also the vintage, and this vintage's Sauvignon blanc is fruity and full-bodied. The grapes were handled reductively through all the winemaking phases to ensure that we capture all the crisp cool climate flavours in the bottle.

We used a selection of yeasts known for their ability to bring out the characteristics of Sauvignon blanc. Furthermore, we keep our Sauvignon in as small as possible tanks, this gives us greater flexibility and makes the blending much more interesting. The wine was left on the lees for 4 months, adding richness and mouthfeel to the wine.

Paul Cluver Family Wine Estate
Elgin

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