

Paul Cluver Gewurztraminer 2005

Swiss International Air Lines Wine Awards 2006 – Seal of Approval

This wine has typical litchi flavours with rose petals and honeysuckle on the nose, which carries through to the palate. The mouth feel is rich but not overpowering, it is a more elegant style of wine with a lovely long aftertaste and clean finish. This wine can be enjoyed with slightly spicy food or on its own. This wine combines excellently with Asian styled food and can be enjoyed immediately but it will gain complexity with age.

Gewurztraminer is an extremely aromatic wine with beautiful floral flavors. Because of this aromatics and slight bit of sugar on the wine, it is a natural partner with spicy food – be it Asian or just something with chilli in it. It also does very well with any wine with coconut milk in it. But don't try and limit at that – try it with white meat (fish, poultry and pork), salads, vegetable dishes or on its own.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 6.9 g/l pH : 3.24 ta : 6.9 g/l

type : White

pack : Bottle

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- Gewurztraminer 2004:

One of 72 wines nominated for 5 stars in the John Platter 2006

- Gewurztraminer 1997:

Selected as top for Diners Club



about the harvest: The grapes were harvested early in the morning and arrived in the cellar before the midday heat.

in the cellar : We decided to give it skin contact for 12 hours to extract more flavour and extract. The grapes were then fed by gravity into a pneumatic press. After pressing the juice were settled with pectic enzyme and then transferred under an inert blanket of nitrogen gas and inoculated with yeast. The fermentation was controlled between 12 and 15 °C to ensure an even but also a slow fermentation. After fermentation the wine was racked and stabilized with bentonite and bottled.

Paul Cluver Family Wine Estate

Elgin

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