

Paul Cluver Cabernet Sauvignon 2003

Bursting with blackberry and blackcurrant fruit on the nose, along with a well-integrated toastiness from the quality oak. As a cool climate cabernet, the palate is very complex and well-structured, packed with layers of fruit and a persistent finish.

We would recommend roasted or grilled meats like beef, large joints of game, or leg of lamb as well as roasted root vegetables. This wine 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 % vol rs : 2.6 g/l pH : 3.71 ta : 5.7 g/l va : 0.52 g/l so2 : 60 mg/l fso2 : 30 mg/l

type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **closure :** Cork



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Elgin

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