

## Paul Cluver Gewurztraminer 2007

When we harvested the grapes, the aroma of crushed litchi and litchi juice filled the winery. This is one of our most expressive Gewurztraminer's to date. It is bursting with flavours of Rose water Turkish delight and litchi. The palate is rich, lingering with hints of spice. A truly great and balanced wine.

**variety :** Gewurztraminer |

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 12 % vol rs : 11.1 g/l pH : 3.06 ta : 6.8 g/l

**type :** White **style :** Off Dry **body :** Medium **taste :** Fragrant

**pack :** Bottle **closure :** Cork

**about the harvest:** Grapes were harvested early in the morning in the second week of February at 22° B. The average yield was 5 tons/ha.

**in the cellar :** After harvesting the grapes arrived in the cellar before the midday heat; 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. Fermentation was stopped at the desired sugar level and there after the wine was racked and stabilized with bentonite and bottled.



### Paul Cluver Family Wine Estate

Elgin

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