

## Paul Cluver Sauvignon Blanc 2007

### 2008 Swiss International Air Lines Wine Awards â€” Silver Award

I am delighted to report that the 2007 Paul Cluver Sauvignon Blanc is again a typical Elgin Sauvignon Blanc, loads of fruit expression with a mineral core but with the elegance of a great wine. The palate is balanced and has a stylish richness with well-integrated acidity.

This wine enjoys the company of goats milk cheese, asparagus, artichokes, fresh fish, salad leaves and green vegetables. It is also a natural choice for a pre-dinner drink or to accompany a good lunch. Try it with roasted poultry and nutty gruyere cheese; or tempt the taste buds together with sushi and sashimi.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin, South Africa

**analysis :** alc : 12.97 % vol   rs : 2.3 g/l   pH : 3.31   ta : 6.9 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity

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

### 2007 Vintage

2008 Swiss International Air Lines Wine Awards â€” Silver Award  
Sauvignon Blanc 2007 Four Stars John Platter 2008

### 2006 Vintage

Sauvignon Blanc 2006 First Class listing on British Airways

### 2004 Vintage

Sauvignon Blanc 2004 Silver Medal at the Decanter Wine Competition 2005

### 2003 Vintage

Sauvignon Blanc 2003 Best SA Sauvignon Blanc in the Trinations 2004  
Sauvignon Blanc 2003 Four and a half stars in the Perswijn Magazine, The Netherlands  
Sauvignon Blanc 2003 One of the top 10 white wines chosen by Decanter Magazine  
Sauvignon Blanc 2003 Bronze Fairbairn Capital trophy

### 2002 Vintage

Sauvignon Blanc 2002 Gold Medal at the Michelangelo Wine Awards

### 2001 Vintage

Sauvignon Blanc 2001 Bronze at International Wine Challenge 2002

### 1999 Vintage

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)

### 1998 Vintage

Sauvignon Blanc 1998 First and Business Class listing on SAA

### 1997 Vintage

Sauvignon Blanc 1997 Merit Award at the 1999 International Wine Challenge

**ageing :** 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 Blanc wines in general.

**about the harvest:** Harvesting took place between February and march. Grapes were harvested at 22Â° B with an average yield of 6 tons/ha.

**in the cellar :** By using dry ice to keep the wine reductive, we have retained as much of the varietal character as possible. In the cellar, our aim is to reflect not only the terrior but also the vintage â€” in this case the vintage is fruity and full-bodied. Using reductive processes throughout, we have captured all the crisp cool climate flavours. We used a selection of yeasts known to bring out the characteristics of the Sauvignon



Blanc. Furthermore, by keeping the Sauvignon Blanc in the smallest tanks possible, we had greater flexibility which made blending much more interesting. The wine was left on the lees for 4 months, adding richness and mouth.

## Paul Cluver Family Wine Estate

Elgin

021 844 0605

[www.cluver.com](http://www.cluver.com)