

Paul Cluver The Elgin Blend 2004

2008 John Platter Wine Guide - 3½ Stars

2007 John Platter Wine Guide - 3½ Stars

The wine shows a combination of plum and dark berry flavours on the nose, with hints of chocolate and mocha flavours. The palate is packed with fruit and shows great texture combined with densely structured tannins. The aftertaste expresses the sweet soft fruit carried through from the nose and ends lingering with the densely structured tannins.

This wine will do better with red meat. Things like grilled beef, stew dishes and fatty lamb cutlets. If you want to be more adventures try it with tripe and traditional "skilpadjies". It also does well with dishes that include smoke, such as BBQ's.

variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 37% Merlot, 5% Shiraz

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 14 % vol rs : 2.9 g/l pH : 3.47 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

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about the harvest: Harvested in March at 24° Belling with an average yield of 6 tons/ha.

in the cellar : All components were fermented separately, left on the skins for a further week after fermentation, pressed and racked to barrel. Only 10% of the wine was matured in new barrels, the rest were second and third fill barrels. The wine was matured in barrel for 15 months before it was racked, egg white fined and blended. Just prior to bottling the wine received a coarse filtration.



Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com