

Paul Cluver Cabernet Sauvignon 2004

Full, rich berry and black plum aromas on the nose with hints of mocha, cigar box and cedar wood; the palate is marked by its classic structure and impressively smooth tannins underpinning delicious blackberry fruits.

With this wine we recommend roasted or grilled meats like beef, large joints of game, or leg of lamb as well as roasted root vegetables. Don't be scared to use herbs with this wine, as it 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 : 1.5 % vol rs : 3.3 g/l pH : 3.78 ta : 5.2 g/l

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

pack : Bottle **closure :** Cork

ageing : A wine to be enjoyed now with good food or cellared for 6-8 years.

about the harvest: Harvested in April at 25° Balling with an average yield of 6 tons/ha.



Paul Cluver Family Wine Estate

Elgin

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