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Paul Cluver Gewurztraminer 2008

The 2008 Paul Cluver Gewurztraminer is again typical of the varietal, the wine with its light green tint is packed with flavour. The nose of this wine is a medley of fruit flavours, especially litchi, rose water and hints of spice in the background. As with nose the palate is packed with flavour, with loads of fresh litchi. The palate is very well balanced with great play between the residual sugar and acidity, the aftertaste is very long and lingering with hints of spice on the finish.

Gewurztraminer is an extremely aromatic wine with beautiful floral flavors. Because of this aromatics and slight bit of sugar on the wine, it is a natural partner with spicy food be it Asian or just something with chilli in it. It also does very well with any wine with coconut milk in it. But don't try and limit at that - try it with white meat (fish, poultry and pork), salads, vegetable dishes or on its own.



variety : Gewurztraminer | 100% Gewurztraminer
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 12.5 % vol **rs :** 12.0 g/l **pH :** 3.10 **ta :** 7.0 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fragrant
pack : Bottle **closure :** Cork

about the harvest: The grapes were harvested in the second and third week of February 2008 early in the morning at 21.6Â° Brix, and arrived in the cellar before the midday heat. The average yield was 5.2 tons/ha.

Paul Cluver Family Wine Estate

Elgin
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