

Paul Cluver The Elgin Blend 2005

The wine shows a combination of plum and dark berry flavours on the nose, with hints of chocolate and mocha. The fruit-packed palate shows great texture combined with densely-structured tannins.

This is a wine that excels in the company of red meat, with meals such as grilled beef, stews and lamb cutlets. If you want to be more adventurous, enjoy it with tripe. The Elgin Blend also does well with the smoked meats associated with BBQ's.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis: alc : 13.5 % vol rs : 2.5 g/l pH : 3.45 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

about the harvest: Harvested in March to April 2005 at 24Â° Balling with an average yield of 6 tons/ha.



Paul Cluver Family Wine Estate

Elgin

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