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Paul Cluver Gewurztraminer 2009

Pale colour with a slight pink-green edge. The nose is a medley of fruit flavours dominated by litchi, rose water and Turkish delight. Hints of jasmine and honeysuckle are noted in the background. The palate reflects all that is detected on the nose. Wonderful mouth feel and balance with refreshing interplay between residual sugar and acidity of the wine.

The aromatics and residual sugar of this wine make it an ideal partner with spicy food. It does well with any dish containing coconut milk. It works well with white meat (fish and poultry), salads, vegetable dishes or simply on its own.



variety : Gewurztraminer | 100% Gewurztraminer
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 12.7 % vol **rs :** 10.6 g/l **pH :** 2.94 **ta :** 6.7 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fragrant
pack : Bottle **closure :** Screwcap

Recent accolades and recognition

John Platter 2010 4.5 stars Wine Spectator April 2009 88 Points

Jane MacQuitty, Times online, November 2009. 10 Best winter wines under £12. "Paul Cluver is one of the great wine producers in Elgin, just east of Cape Town, best known for their Teutonic-inspired, luscious, late-harvest stickies and gorgeous gewürztraminers."

Michael Olivier likens it to "drinking spring rain at dawn... beautiful!". August 2009.

in the vineyard : Currently there are 3.97 hectares planted to Gewurztraminer on the estate, which equates to 4.9% of the total plantings. The vines were all planted in 1987, making them 22 years old for this vintage. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the North east facing slopes and North west/South east on the West facing slopes. Height above sea level is between 280 and 300 meters.

about the harvest: Wonderfully cool ripening conditions ensured very healthy grapes at harvest. Grapes are harvested early morning and in one day. This year harvest occurred 4 March. Average yield was 6.7 tons per hectare and grapes came in at 21.5° Brix.

in the cellar : After a period of skin contact, berries are pressed and juice settled before adding selected strains of yeast. Fermentation was controlled between 12° and 15°C to ensure an even but slow fermentation. Fermentation was stopped at the desired sugar levels, following which the wine was racked, stabilized and prepared for bottling.

Paul Cluver Family Wine Estate

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