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Paul Cluver Gewurztraminer 2011

The nose is immediately spicy - reminiscent of pelargonium, honeysuckle and jasmine blossoms. The palate reflects all that is detected on the nose, underpinned by surprising, enticing spring freshness. Good, textured length. Elegant balance, with refreshing interplay between residual sugar and acidity.

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 :** 11.9 % vol **rs :** 9.2 g/l **pH :** 3.3 **ta :** 6.6 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 0 **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: Devastating unseasonal winds in October 2010 – second year in a row - occurred during flowering causing very poor berry set resulting in substantially lower crops than anticipated. Once again, the crop was down 60% on the previous vintages. Despite the poor start, cool ripening conditions ensured healthy fruit. Harvesting took place 2 and 9 February with the grapes coming 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 °Celsius 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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