

## Paul Cluver Sauvignon Blanc 2011

The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla and capsicum characteristics. Grapefruit and citrus flavours dominate on the palate which has a lovely creamy texture - the result of extended lees contact. Vibrant and zesty, the wine is enhanced by a minerality, reminiscent of gunflint or river pebbles, typical of the Elgin terroir.

The ideal wine aperitif but best enjoyed with food. Refreshing summer time wine, it pairs well with salads and lighter meats. Richer seafood and cheese platters make it work through autumn and winter.

**variety :** Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin, South Africa

**analysis :** alc : 13.5 % vol rs : 2.2 g/l pH : 3.3 ta : 6.67 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

### Recent accolades and recognition

John Platter 2011 - 4 stars

Old Mutual Trophy wine show - Silver medal

Top 100 SA wines list (Judging panel was chaired by British MW, wine writer and critic Tim Atkin.)

Steve Tanzer scores the Sauvignon blanc 92 points. International Wine Cellar, March 2011.

**in the vineyard :** 18.7 hectares are under Sauvignon blanc, which equates to 23% of the total plantings of Paul Cluver Wines. Vines range in age from 5 to 16 years. The first plantings were in 1993, the latest in 2004. French and New Zealand clones have been planted (316, 317, 242, 159, 11 and 215) providing a palette of characteristic flavours including tropical fruit, fig and green pepper. The soil is predominantly Bokkeveld shale. Slopes are of various aspects but mostly South and South East facing. Vineyards range in height from 280m to 450m above sea level.

**about the harvest:** Despite the windy conditions during flowering, we managed to get a good crop off our Sauvignon blanc vines. A very healthy crop, averaging 8 tons per hectare - with little to no rot. The first Sauvignon blanc grapes were harvested 9 February and the last 4 March. Grapes were picked early morning to ensure that the grapes stayed cool. Grapes came in at sugars of 21 - 23° Brix, with acidities between 7.5 and 8.7 g/l.

**in the cellar :** The aim is elegance, balance and expression of terroir. Vintage conditions and the quality of the grapes dictate decisions made in the cellar - there are no fixed rules or recipes that are followed. Dry ice is used abundantly. Skin contact prior to fermentation is done to extract flavor and reduce acidity - duration varies. Pressing is always gentle. Only free run juice is fermented. Different yeast strains were tried out this year and the lees stirring regime increased adding richness to the mid-palate. Total time on fine lees was eight months. The Semillon component was fermented naturally in 2nd and 3rd fill French oak barrels rather than stainless steel tanks.

Release date: March 2012

Production 3 500 cases (x12)

## Paul Cluver Family Wine Estate

Elgin

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