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Paul Cluver Gewurztraminer 2012

Subtle rose petal and litchi notes on the nose which follow through onto the palate. The elegant acidity of this wine makes it refreshing and reminiscent of spring.

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 :** Light **taste :** Fragrant
pack : Bottle **closure :** Screwcap

in the vineyard : Currently there are 3.97 hectares planted to Gewurtztraminer 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.

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

Elgin
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