

Paul Cluver Sauvignon Blanc 2012

The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla, elderberry, gooseberry and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely creamy texture - the result of extended lees contact.

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

analysis: alc : 13.5 % vol rs : 3.6 g/l pH : 3.32 ta : 6.9 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 : Wonderfully cool weather ensured a 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.

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 five months. The Semillon component was fermented naturally in 2nd and 3rd fill French oak barrels rather than stainless steel tanks.

Release date: September 2012

Production 3 500 cases (x12)

Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com

