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Paul Cluver Gewurztraminer 2014

The nose is a surprising combination of rose petal, litchi, cucumber, summer melon and mango. It is deliciously fresh on the palate with a lovely lime and lemongrass finish.

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 :** 12.6 % vol **rs :** 10.2 g/l **pH :** 3.16 **ta :** 6.3 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Screwcap

Track record of previous vintage
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 9 hectares planted to Gewurztraminer on the estate, which equates to 11% of the total plantings. The oldest vines were planted in 1987 and the youngest in 2009 and 2010. 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 360 meters.

about the harvest: 2014 was a cool vintage – cooler than average. Harvesting of grapes took place at night – starting at midnight. Harvesting of the Rieslings took place between 17 February and 12 March, with the bulk of the grapes coming in 26-28 February. Grapes came in at 22°B.

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.

Production: 2950 cases (x12)

Paul Cluver Family Wine Estate

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