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Paul Cluver Village Sauvignon Blanc 2022

This bright Sauvignon blanc with a touch of a green hue shows an impressive range of aromas on the nose. A combination of passion fruit, blackcurrant, and grapefruit on the nose with hints of mineral notes. The expression of the nose follows through to the palate, passion fruit, gooseberry, but with great salinity, complexity and length. The wine is fresh, with great balanced acidity and a lingering finish.

The ideal wine aperitif but best enjoyed with food. A refreshing wine which pairs well with salads and seafood dishes. Richer seafood and cheese platters make it work through autumn and winter.



variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Sémillon
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.45 % vol **rs :** 1.8 g/l **pH :** 3.2 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Decanter Awards - Silver

in the vineyard : The first plantings of Sauvignon Blanc on our Estate commenced in 1990 and the youngest vineyards planted in 2020. A total of 23.5 hectares are planted to Sauvignon blanc, ranging from vineyards of between 2 and 29 years old. We have a diversity of clones planted (316, 317, 242, 159, 11, 905, 376, 108 and 215) to provide us with a range of diverse flavours and complexity in our Sauvignon blanc. The soil is predominantly weathered Bokkeveld shale with underlying clay. Slopes are of various aspects but mostly South and Southeast facing. Vineyard elevation ranges from 280m to 480m above sea level.

about the harvest: After a cold winter with good rainfall, we experienced great growing conditions leading to the 2022 harvest. The moderate day temperatures and cool night temperatures was ideal for the development of flavour and retaining high natural acidities in the grapes. The Sauvignon blanc harvest started on 2 March and finished on 24 March. Picking in the early hours of the morning, cooled overnight in cold storage to ensure optimal quality. Grapes were harvested between 20.7-23.5 ° Brix.

in the cellar : The Paul Cluver Sauvignon blanc has always been recognized for its elegance, balance, and an expression of terroir and the 2022 is evidence to that. Our role in the cellar is to highlight the typicity of our Estate but also the vintage. Pressing is always gentle and careful attention is dedicated to handling our Sauvignon blanc to ensure we produce only the best quality Sauvignon blanc. To ensure a more complex wine with a richer mid palate we blended 10 % Semillon with the Sauvignon blanc. 50% of the Semillon was fermented and aged in 2500 L foudres.

Paul Cluver Family Wine Estate

Elgin

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