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Paul Cluver Cabernet Sauvignon 1999



This wine shows typical Cabernet Sauvignon flavours, lots of blackberry fruit on the nose and a well-integrated toastiness from the oak. The wine has a very well structured body and the aftertaste is long and lingering.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.81 **ta :** 4.7 g/l **va :** 0.58 g/l **so2 :** 100 mg/l **fso2 :** 36 mg/l

1999 - Silver Medal at Veritas 2002
1999 - Bronze Medal at The International Wine and Spirit Competition
1999 - Michaelangelo International Wine Award 2001
1999 - Four Stars John Platter 2001
1998 - Won a silver medal at the Young Wine Show
1998 - Four and a half stars John Platter 2001
1997 - Won a gold medal at the Young Wine Show
1997 - Gold Medal Prowein Germany

ageing : This wine can be enjoyed young but will gain complexity if cellared a further 4 to 6 years.

in the vineyard : Due to the cool climate in Elgin the Cabernet Sauvignon is planted on a Northwest-facing slope, we also used the early ripening 163 clone and the rootstock also enhances earlier ripening. All this is done to ensure that we will get optimal ripeness even in our cooler climate.

Aspect: Northwest
Hectares: 5.9
Planting date: 1992
Clone: 163
Rootstock: 101-14 Mgt
Planting width: 2.5m by 1.0m
Average production over 3 years: 6 tons/ha

about the harvest: The grapes were harvested on the 30 March 1999 at 24Â° Balling, total acidity 6.0 g/l and pH 3.60.

in the cellar : After destemming the grapes were transferred to the fermentation tank, 40 mg/l SO2 were added at the crusher destemmer. The grapes were inoculated with Bordeaux Red yeast strain. During the fermentation the juice was pumped over the skins three times per day at a rate of two times the volume of wine per day. This was to ensure that the skins stay wet and for a good extraction. After fermentation the wine was left on the skins for a further ten days. The wine was then transferred to small French oak barrels for malolactic fermentation; after the malolactic fermentation was completed the wine was racked and matured in French oak for 15 months (50% New Oak).

Paul Cluver Family Wine Estate

Elgin
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