

## Paul Cluver Sauvignon Blanc 2002

### Michelangelo International Wine Award 2002 - Gold

The wine is a great reflection not only of our terrior but also of the vintage, there is slightly more green pepper, green figs on the nose with gooseberries and granadilla also coming through. The palate is full, rich, packed with flavour and with a mineral character at the end. The aftertaste is long and lingering. This wine can be enjoyed with salads, seafood or on its own.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 14.0 % vol   rs : 1.9 g/l   pH : 3.31   ta : 6.7 g/l   so2 : 90 mg/l   fs02 : 40 mg/l

2002 - Michelangelo International Wine Award - Gold

2001 - International Wine Challenge 2002 (Bronze)

1999 - One of only 23 silver medals, four from SA awarded at the 2000 International Wine Challenge in UK (No gold medals awarded)

1998 - Chosen to fly on SAA first and Business Class

1997 - Merit Award at the 1999 International Wine Challenge



**in the vineyard :** Aspect: South, Southwest and West.

Hectares: 8.55

Planting date: 1988 to 1994

Clone: 215 and 216

Rootstock: 101-14 Mgt and Richter 99

Planting width: 2.5m by 1.0m

Average production over 3 years: 5 – 6 tons/ha

**about the harvest:** Only the best quality grapes in three different blocks of Sauvignon blanc vineyards are used for making the Paul Cluver Sauvignon blanc. The harvesting date is not only determined by chemical analysis but also by taste, this is done to ensure that we harvest at the optimum ripeness level. The grapes were harvested from the 16 - 25 February 2002 at 23.0 – 24.2° Balling, total acidity 7.2 – 8.4 g/l and pH 3.25.

**in the cellar :** The Sauvignon ripened slightly later than in 2001, this was mainly due to the cooler build up to the 2002 season. In the cellar we aim to reflect not only the terrior but also the vintage. The grapes were handled reductively through all the winemaking phases to ensure that we capture all the crisp cool climate flavours in the bottle.

We used a selection of yeasts known for their ability to bring out the characteristics of Sauvignon blanc. Further more do we keep our Sauvignon in as small as possible tanks, this gives us greater diversity and make the blending much more interesting. The wine was left on the lees for 4 months, adding richness and mouth feel to the wine.

In the cellar we do not follow a recipe, decisions are made on an ongoing bases to ensure that we make the best possible wine in each vintage.

## Paul Cluver Family Wine Estate

Elgin

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