

Paul Cluver Gewurztraminer 2001

The wine has typical litchi flavours with rose petals and honeysuckle on the nose, which carries through to the palate. The wine has a very big mouth feel with a lovely long aftertaste and clean finish. This wine can be enjoyed with slightly spicy food or on its own.

variety : Gewurztraminer | Gewurztraminer

winery : Paul Cluver Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 12.69 % vol rs : 10.2 g/l pH : 3.10 ta : 5.8 g/l so2 : 102 mg/l
fso2 : 49 mg/l

Gewurztraminer 2001: Michelangelo International Wine Award 2002 - Silver

Gewurztraminer 1997: Selected as top for Dinners Club

in the vineyard : Aspect: West

Hectares: 4

Planting date: 1987

Clone: 48

Rootstock: 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 two different blocks of Gewurztraminer vineyards are used for making the Paul Cluver Gewurztraminer. 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 on the 20 February 2001 at 22.9° Balling, total acidity 3.3 g/l and pH: 3.73.

in the cellar : In the cellar we do not follow a recipe, decisions are made on an ongoing basis to ensure that we make the best possible wine in each vintage. The grapes were harvested early in the morning and arrived in the cellar before the midday heat, we decided to give it skin contact for 12 hours to extract more flavour and extract. The grapes were then fed by gravity into a pneumatic press. After pressing the juice was settled with pectolytic enzyme and then transferred under an inert blanket of nitrogen gas and inoculated with yeast. The fermentation was controlled between 12 and 15°C to ensure an even but also a slow fermentation. After fermentation the wine was racked and stabilized with bentonite and bottled. The wine was bottled on the 31 August 2001.

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Elgin

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