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Paul Cluver Cabernet Sauvignon 2001



This wine shows typical Cabernet Sauvignon flavours, lots of blackberry and blackcurrant fruit on the nose and a well-integrated toastiness from the oak. The palate is very complex with hints of ceder wood and nuts with a well-structured body, packed with fruit and the aftertaste is long and lingering.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.59 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

Cabernet Sauvignon 2001 Swiss Airlines International Wine Awards 2004 - Bronze
Cabernet Sauvignon 2001 Fairbairn Capital Trophy Wine Show 2003 - Bronze
Cabernet Sauvignon 2001 Veritas 2003 - Bronze
Cabernet Sauvignon 2001 Four Stars - Grape Magazine
Cabernet Sauvignon 2000 Four Stars - John Platter 2003
Cabernet Sauvignon 1999 Four Stars - John Platter 2003
Cabernet Sauvignon 1999 SA Trophy Wine Show - Top 100 Wine in South Africa
Cabernet Sauvignon 1999 Michaelangelo International Wine Award 2001
Cabernet Sauvignon 1999 Four Stars - John Platter 2001
Cabernet Sauvignon 1998 Four Stars - John Platter 2003

ageing : This wine can be enjoyed young but will gain complexity if cellared a further 4 to 8 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: Harvest date: 14 March 2000
Analysis at harvest
Sugar: 23.5Â° Balling
Total acidity: 6.2 g/l
pH: 3.59

in the cellar : After destemming the grapes were transferred to the fermentation tank, 40 mg/l SO2 were added at the crusher destemmer and inoculated with a yeast culture. 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 six to seven 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 18 months (50% New Oak).

Paul Cluver Family Wine Estate

Elgin
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