

## 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 cedar 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: 23.5° 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 SO<sub>2</sub> 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

021 844 0605

[www.cluver.com](http://www.cluver.com)

