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Paul Cluver Gewurztraminer 2003

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



variety : Gewurztraminer | 100% Gewurztraminer
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.0 % vol **rs :** 6.9 g/l **pH :** 2.97 **ta :** 6.5 g/l
type : White **style :** Off Dry
pack : Bottle

Veritas 2003 - Bronze

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 â€“ 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.
Harvest date: 22 February 2003
Analysis at harvest:
Sugar: 22.4 ÂºBalling
Total acidity: 4.4 g/l
pH: 3.61

in the cellar : 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. 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 were settled with pectoletic enzyme and then transferred under an inert blanket of nitrogen gas and inoculated with yeast. The fermentation was controlled between 12 and 15 ÂºC to ensure an even but also a slow fermentation. After fermentation the wine was racked and stabilized with bentonite and bottled.

Paul Cluver Family Wine Estate

Elgin

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