

SAUVIGNON BLANC, PAUL CLUVER

Vintage

2022





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.8
рН	Acidity
3.20	6.6

23% of the total plantings of Paul Cluver Wines are planted to Sauvignon Blanc, with vines ranging in age from 5 to 16 years.

TASTING NOTE

This bright Sauvignon blanc with a touch of a green hue shows an impressive range of aromas on the nose. A combination of passion fruit, black current and grapefruit on the nose with hints of mineral notes. The expression of the nose follows through to the palate, passion fruit, gooseberry, but with great salinity, complexity and length. The wine is fresh, with great balanced acidity and a lingering finish. 90% Sauvignon Blanc, 10% Semillon.

VINTAGE CONDITIONS

After a cold winter with good rainfall, great growing conditions lead to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. The Sauvignon blanc harvest started on the 2nd of March and finished on the 24th of March. Picking in the early hours of the morning, cooled overnight in cold storage to ensure optimal quality. Grapes were harvested between 20.7-23.5 ° Brix.

VINIFICATION DETAILS

The Paul Cluver Sauvignon blanc has always been recognized for its elegance, balance, and an expression of terroir and the 2022 is evidence to that. The role of the cellar is to highlight the typicity of our Estate but also the vintage. Pressing is always gentle and careful attention is dedicated to handling the wine to produce only the best quality Sauvignon blanc. To ensure a more complex wine with a richer mid palate, 10 % Semillon is blended with the Sauvignon blanc. 50% of the Semillon was fermented and aged in 2500l Foudre's.

AWARDS

Tim Atkin MW: 92 pts

DWWA: Silver IWC: Silver

ATTRIBUTES



Andries Burger Vegan agent Screw top Elgin Yes