

SAUVIGNON BLANC, PAUL CLÜVER

Vintage

2021



23% of the total plantings of Paul Clüver 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. A combination of passionfruit, blackcurrant and grapefruit on the nose, with hints of mineral notes. This expression follows through to the palate with passionfruit and gooseberry, supported by great salinity, complexity and length. The wine is fresh with elegant balanced acidity and a lingering finish. 90% Sauvignon Blanc, 10% Semillon.

VINTAGE CONDITIONS

After a cold winter with higher-than-average rainfall, the area experienced great growing conditions. Spring and summer were cooler, with 190 hours < 10°C more than the previous vintage. The moderate daytime and cool night temperatures were ideal for the development of flavour and retention of high natural acidities. Harvest started on 16 February and finished on 18 March. Picking took place in the early hours of the morning, ensuring the grapes arrive at a cool temperature at the cellar for optimal freshness. Grapes were harvested at 21-23.5° Brix.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.8
pH	Acidity
3.13	7.4

VINIFICATION DETAILS

Paul Clüver Sauvignon Blanc is recognised for its elegance, balance and expression of terroir, and the 2021 is no exception. The winery aims to highlight the typicity of the estate, and also the vintage. Pressing is gentle and careful attention is dedicated to handling for the best quality. To ensure a more complex wine with a richer mid-palate, 10% Semillon is blended in, which was aged in 2500l foudres and 500l older oak barrels on the fine lees for five months.

AWARDS

DWWA: Silver

IWC: Silver

Tim Atkin MW: 91 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Andries Burger		Screw top	Elgin	Yes