

SAUVIGNON BLANC, PAUL CLUVER

Vintage

2018





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.0
рН	Acidity
3.27	6.8

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

The colour is clear and bright. The nose is fresh and clean with expressive flavour characteristics of passion fruit, grapefruit, gooseberry and blackcurrant. These flavours follow through onto the palate which has a lovely creamy, yet elegant, texture – the result of extended lees contact and the portion of Semillon. 92% Sauvignon Blanc, 8% Semillon

VINTAGE CONDITIONS

The weather conditions leading to the 2017 harvest were very dry but not warm, with the usual diurnal difference due to the estate's altitude, thus the evenings was cool and days moderate during harvest. Due to the dry summer, harvesting was early, starting on 13th February and finishing 13th March. Picking of the grapes took place in the early hours of the morning, starting at 3.00am, to ensure the grapes were cool. Grapes came in at sugars of 21-23° Brix, with acidities between 6.4 and 8.9 g/l.

VINIFICATION DETAILS

Cluver's aim for their Sauvignon Blanc is elegance, balance and expression of terroir. Vintage conditions and the quality of the grapes dictate decisions made in the cellar – there are no fixed rules or recipes that are followed. Dry ice is used abundantly. Skin contact prior to fermentation is done to extract flavour and reduce acidity and pressing is always gentle. Only free run juice is fermented. Different yeast strains were tried out this year and the lees stirring regime increased adding richness to the mid-palate. Total time on fine lees was fivemenths. The Semillon component was fermented in a combination of stainless steel tanks, 3rd- and 4th-fill French oak barrels and a 2600L oak vat.

AWARDS

IWC: Silver
DWWA: Silver

ATTRIBUTES













Anné van Heerden

Isinglass

Screw top

Elgin

No