

SAUVIGNON BLANC, PAUL CLÜVER

Vintage

2020



PAUL CLÜVER WINES



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

The colour is clear and bright. The nose is fresh and clean with expressive flavour characteristics of tropical fruits. These flavours follow through onto the palate that also offers notes of grapefruit, gooseberries, and gives a lovely freshness which lingers after every sip. 90% Sauvignon Blanc.

VINTAGE CONDITIONS

The growing season of the vines, prior and during to the 2020 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. A good volume of rain fell in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting of Clüver's 2020 Sauvignon Blanc grapes started a week later compared to 2019, with the first grapes being harvested on 19th February and the last on 13th March. Picking of the grapes took place in the early hours of the morning, ensure the grapes arrive at a cool temperature at the cellar. Grapes were harvested between 20.7-24° Brix, with acidities between 7.2 and 8.5 g/l.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.0
pH	Acidity
3.18	6.7

VINIFICATION DETAILS

Paul Clüver's aim when making Sauvignon Blanc, is for elegance, balance and an expression of terroir. There are no fixed rules or recipes that are followed as vintage conditions and the quality of the grapes dictate decisions made in the cellar. Dry ice is used abundantly and pressing is always gentle. Total time on fine lees was five months.

ATTRIBUTES

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