

SAUVIGNON BLANC, PAUL CLÜVER

Vintage

2019



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 characteristics of passion fruit and grapefruit that follow through onto the palate. 96.7% Sauvignon Blanc; 3.3% Semillon.

VINTAGE CONDITIONS

The weather conditions leading to the 2019 harvest were 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 of Sauvignon Blanc grapes was early, starting on 7th February and receiving the last grapes on 1st 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 6.5 and 8.6 g/L.

VINIFICATION DETAILS

Clüver'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. Pressing is always gentle and free run juice only is fermented. Total time on fine lees was three months. 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

Platter: 4.5*

Tim Atkin MW: 91 pts

DWWA: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.0
pH	Acidity
3.19	6.8

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