

**SAUVIGNON BLANC, PAUL CLÜVER**

Vintage

2018



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 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**

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. 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 five 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.

**TECHNICAL ANALYSIS**


Alcohol	Residual sugar
13.5	3.0
pH	Acidity
3.27	6.8

**AWARDS**

IWC: Silver

DWWA: Silver

**ATTRIBUTES**

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc/Semillon	No	75cl	No



Winemaker

Anné van Heerden



Fining Agent

Isinglass



Closure

Screw top



Region

Elgin



Vegan

No