



2016

ESTATE GEWÜRZTRAMINER



“Paul Cluver is one of the great wine producers in Elgin, just east of Cape Town, best known for their Teutonic-inspired, luscious, late-harvest stickies and gorgeous gewürztraminers.”- Jane MacQuitty

WINEMAKING

After a period of skin contact, berries are pressed and juice settled before adding selected strains of yeast. Fermentation was controlled between 12 and 15 °Celsius to ensure an even but slow fermentation. Fermentation was stopped at the desired sugar levels, following which the wine was racked, stabilized and prepared for bottling.

TASTING NOTES

The nose is a surprising combination of rose petal, litchi, cucumber, summer melon and mango. It is deliciously fresh on the palate with a lovely lime and lemongrass finish.

FOOD PAIRING

The aromatics and residual sugar of this wine make it an ideal partner with spicy food. It does well with any dish containing coconut milk. It works well with white meat (fish and poultry), salads, vegetable dishes or simply on its own.

VINEYARDS AND VINES

Currently there are 7.65 hectares planted to Gewurztraminer on the estate, which equates to 10% of the total plantings. The oldest vines were planted in 1987 and the youngest in 2009 and 2010. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the North east facing slopes and North west/South east on the West facing slopes. Height above sea level is between 280 and 360 meters.

HARVEST REPORT

2016 was one of the earliest vintages experienced in the South African wine industry, we started picking the 12th of February and completed the picking of the Gewurztraminer grapes the 4th of March. Harvesting of grapes took place at night – ensuring we capture all the delicate aromas and freshness.



100% Gewürztraminer | Production 4 250 cases (x12)

Alcohol 12.89% | Total Acidity 6.2g/l | Residual Sugar 10.6g/l | pH 3.2