

2019



# SAUVIGNON BLANC



## WINEMAKING

The aim 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. Only free run juice 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 2600 l Oak vat.

## TASTING NOTES

The colour is clear and bright. The nose is fresh and clean with characteristics of passion fruit and grapefruit. The flavours follow through onto the palate.

## FOOD PAIRING

The ideal wine aperitif but best enjoyed with food. Refreshing summer time wine, it pairs well with salads and lighter meats. Richer seafood and cheese platters make it work through autumn and winter.

## VINEYARDS AND VINES

14.8 hectares are under Sauvignon blanc, which equates to 20% of the total plantings of Paul Cluver Wines. Vines range in age from 15 to 26 years. The first plantings were in 1993, the latest in 2004. We have a diversity of clones planted (316, 317, 242, 159, 11 and 215) to provide us with a range of characteristic flavours including tropical fruit, fig and citrus notes. The soil is predominantly Bokkeveld shale. Slopes are of various aspects but mostly South and South East facing. Vineyards range in height from 280m to 480m above sea level

## HARVEST REPORT

Seasons leading up to the 2019 harvest was a dry but not warm, we have quite a big diurnal difference due to our 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 the 7th of February and receiving the last grapes the 1st of March. Picking of the grapes took place in the early hours of the morning—starting at 3 AM to ensure the grapes are cool. Grapes came in at sugars of 21-23 ° Brix, with acidities between 6.5 and 8.6 g/l.

96.7% Sauvignon blanc / 3.3% Semillon | Release Date August 2019 Alcohol 13.9% | Total Acidity 6.8g/l |  
Production 22 000 cases (x6) Residual Sugar 2.0g/l | pH 3.19

