



P A S C A L / S C H I L D T

Winery:	PAUL CLUVER WINES
Wine:	SAUVIGNON BLANC
Vintage:	2015
Appellation:	ELGIN SOUTH AFRICA
Winemaker/Winegrower:	ANDRIES BURGER
Harvest Notes:	2015 was very dry season but not warm, we experienced some of the coolest night temperatures of the past 8 years. Due to the dry summer, harvesting was quite early, starting on the 5 th of February and finishing the 24 th of February, earliest ever. Picking of the grapes took place at night – starting at Ten O'clock in the to ensure the grapes are cool, this also helped to logistical management at the cellar. Grapes came in at sugars of 21-23 ° Brix, with acidities between 6.5 and 8.8 g/l.
Cellar Notes:	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. Skin contact prior to fermentation is done to extract flavor and reduce acidity – duration varies. 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, 3 rd and 4 th fill French oak barrels and a 2600 l Oak vat.
Tasting Notes:	The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla, grape fruit, gooseberry and black currant characteristics. These flavours follow through onto the palate which has a lovely creamy texture – the result of extended lees contact and the higher Semillon portion.
Aging & Drinking Suggestions:	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.
Technical Notes:	
Soil	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 450m above sea level.
Acidity	0.46g/l
pH	3.25g/l
Residual Sugars	3.3g/l
ABV	13.5%
Barrel Maturation	5Months
Production (bottles)	10800x12