

2018



# 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. 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 four 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 expressive flavour characteristics of passion fruit, grapefruit, gooseberry and black currant. 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.

## 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 14 to 25 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

Weather conditions leading to the 2018 harvest was a dry season 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 was early, starting on the 13th of February and finishing the 13th of March. Picking of the grapes took place in the early hours of the morning– starting at 3 in the morning to ensure the grapes are cool. Grapes came in at sugars of 21-23 ° Brix, with acidities between 6.4 and 8.9 g/l.

