



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

Winery:	PAUL CLUVER WINES
Wine:	GEWURZTRAMINER
Vintage:	2014
Appellation:	ELGIN SOUTH AFRICA
Winemaker/Winegrower:	ANDRIES BURGER
Harvest Notes:	2014 was a cool vintage – cooler than average. Harvesting of grapes took place at night – starting at midnight. Harvesting of the Rieslings took place between 17 February and 12 March, with the bulk of the grapes coming in 26-28 February. Grapes came in at 22°B.
Cellar Notes:	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.
Aging & Drinking Suggestions:	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.
Technical Notes:	
Soil	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.
Acidity	0.35g/l
pH	3.16g/l
Residual Sugars	10.2g/l
ABV	12.5%
Barrel Maturation	n/a
Production (bottles)	2950x12