



PAUL
CLÜVER

FAMILY WINES

Sauvignon Blanc 2021

Winemaking

Paul Clüver Sauvignon Blanc is recognised for its elegance, balance and expression of terroir, and the 2021 is no exception. Our role is to highlight the typicity of our estate, but also the vintage. Pressing is always gentle and careful attention is dedicated to handling for the best quality. To ensure a more complex wine with a richer mid-palate, we blended 10% Semillon which was aged in 2500ℓ foudres and 500ℓ older oak barrels on the fine lees for five months.

Harvest Report

After a cold winter with higher-than-average rainfall, we experienced great growing conditions. Spring and summer were cooler, with 190 hours < 10°C more than the previous vintage. The moderate daytime and cool night temperatures were ideal for the development of flavour and retention of high natural acidities. Harvest started on 16 February and finished on 18 March. Picking took place in the early hours of the morning, ensuring the grapes arrive at a cool temperature at the cellar for optimal freshness. Grapes were harvested at 21-23.5° Brix.

Vines & Vineyards

Our first plantings of Sauvignon Blanc were in 1990 and the latest in 2020. 21.8 of the 23.5 planted at the time of harvest were in production, ranging from 1-28 years old. A diversity of clones (316, 317, 242, 159, 11, 905, 376, 108 and 215) offers a range of diverse flavours and complexity. The soil is predominantly weathered Bokkeveld shale with underlying clay. Slopes are of various aspects, but mostly South and South East facing. Vineyards range in height from 280-480m above sea level.

Tasting Notes

This bright Sauvignon Blanc with a touch of a green hue shows an impressive range of aromas. A combination of passionfruit, black current and grapefruit on the nose, with hints of mineral notes. This expression follows through to the palate with passionfruit and gooseberry, supported by great salinity, complexity and length. The wine is fresh with elegant balanced acidity and a lingering finish.

Food Pairing

The ideal wine aperitif, but best enjoyed with food. As a refreshing summertime wine, it pairs well with salads and lighter meats. Richer seafood and cheese platters are perfect partners through autumn and winter.

90% Sauvignon blanc | Release Date Oct 2021 | Production 16 080 cases (x6)
Alcohol 13.5% | Total Acidity 7.4g/l | Residual Sugar 1.8g/l | pH 3.13

