



PAUL CLÜVER

FAMILY WINES



Sauvignon Blanc 2024

Paul Clüver Sauvignon Blanc is celebrated for its freshness and the way it captures the essence of the Elgin terroir. It offers a beautiful balance with a full mouthfeel and a lingering taste, making it a standout choice for wine enthusiasts. The vibrant flavors and well-balanced acidity contribute to its reputation as a top-tier Sauvignon Blanc from the region.

Vineyards

After a cold winter with replenishing rainfall, our vineyards thrived leading up to the 2024 harvest. Moderate day temperatures and cool nights in spring and early summer helped develop diverse grape flavors and retain high natural acidities. We began picking Sauvignon blanc on 13 February. Despite unseasonal torrential rain towards the end of the harvest, logistical planning ensured the grapes reached the cellar in healthy condition.

Winemaking

Paul Clüver Sauvignon Blanc 2024 showcases elegance and a balance of vibrant freshness and tropical complexity, reflecting the terroir. Each vineyard block was individually handled from harvest to fermentation, with gentle pressing and careful fruit handling. To enhance complexity and richness, 5% Sémillon, fermented and aged in 2500L Foudres, was blended into the Sauvignon Blanc.

Analysis

Alc 13.53% | TA 6.9 g/l | RS 2.3g/l | pH 3.11

Tasting Notes

This bright Sauvignon Blanc, with its alluring green hue, offers aromas of nettles, black currant, and white flowers. On the palate, notes of passionfruit and gooseberry are complemented by bracing salinity, creating a complex and lengthy mouthfeel. It is a fresh wine with balanced acidity and a lingering finish.

Food Pairing

The ideal wine aperitif, best enjoyed with food. Refreshing with salads and seafood, and perfect for richer seafood and cheese platters in autumn and winter.

