



• Country: South Africa

• Region: Cape South Coast

• Subregion: Elgin

Vintage: 2021Colour: White

• Grape Variety: Sauvignon Blanc, Sémillon

ABV: 13.5%Bottle Size: 75cl

• Closure: Screwcap

• Style: Gooseberry fool

• Drink With: Summer salads

# GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## PAUL CLUVER SAUVIGNON BLANC

https://gerrardseel.co.uk/products/paul-cluver-sauvignon-blanc

Paul Cluver Sauvignon Blanc is clear and bright, with a hint of green. The nose is clean and fresh with expressive passionfruit, grapefruit, gooseberry and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely fresh yet creamy texture - the result of extended lees contact and the higher Sémillon portion.

#### WHAT THE ESTATE SAYS

Paul Cluver Sauvignon Blanc is a fantastic example of cool climate South African Sauvignon Blanc, mixing the best of leaner, old world styles with a touch of the tropical fruit richness of new world wines.

The aim of Paul Cluver's Sauvignon Blanc is elegance, balance and expression of terroir. Vintage conditions and the quality of the grapes dictate decisions made in the cellar and there are no fixed rules or recipes that are followed. At harvest, dry ice is used abundantly to keep the temperature of the Sauvignon Blanc grapes low, preserving their aromatic notes. Once the grapes are crushed, a little skin contact is permitted prior to fermentation to extract flavour and to reduce acidity. Pressing is always gentle to prevent bitter characters tainting the wine. Some lees stirring takes place during fermentation, adding richness to the Sauvignon Blanc's mid-palate.

Different yeast strains were tried out this year and the lees stirring regime was increased, adding richness to the mid-palate. Total time on the lees was five months. The Sémillon component (10% of the blend) was fermented in a combination of stainless steel tanks, 3rd and 4th fill French oak barrels and a 2600 litre oak vat.

### WHY WE LIKE THIS WINE

Sauvignon Blanc can be a little brittle just by itself and although the Sauvignon produced by Paul Cluver isn't brittle, the addition of some (about 15%) Semillon brings a whole new dimension to the wine. It has added depth of fruit and a lovely creamy texture on the palate yet it still has all of the freshness that Sauvignon Blanc delivers in spades.

#### ABOUT THE GROWER

Based in South Africa's cool climate region of Elgin, the Paul Cluver winery is internationally acclaimed for producing wines of great elegance and finesse. The hallmark of Paul Cluver is really the expression of the Elgin terroir by creating wines with fruit intensity, balance and elegance.

Paul Cluver wines are the result of a close-knit family. Guided by Dr. Paul Cluver, world-renowned neurosurgeon, apple farmer and chairman of Capespan and Vinfruco, the estate is run by his son and general manager Paul Cluver junior. The winemaker Andries Burger is married to Paul Junior's sister, Inge Cluver, who also works in the business with her sisters Karin and Liesl.

Paul Cluver Wines is situated in Elgin on the De Rust estate. De Rust has been in the family since 1896. Dr. Cluver has long been a supporter of conservation projects, officially undertaking projects of his own on the estate from 1970. Dr. Cluver was involved in the establishment and development of Groenlandberg Conservancy and was appointed founding Chairman of this body in 1998. Today, the conservancy spans some 34,000ha, and includes the Groenlandberg and Nature Reserve, after which it is named. Over and above inclusion in the aforementioned conservancy, Paul Cluver Wines also forms part of the Kogelberg Biosphere Reserve area. The Kogelberg Biosphere Reserve was the first Biosphere Reserve to be declared in southern Africa, and it forms part of UNESCO's world-wide network of Biosphere Reserves.

De Rust is also one of the first farms in South Africa to enter into a stewardship contract agreement with Cape Nature, the objective of which is to conserve the pristine habitat on the property in perpetuity by means of provisions attached to the property's title deeds. The conserved area is in excess of 1000ha, and is now called the Cluver Family Reserve. It is being managed according to a management plan that was drawn up by staff of the Cape Nature Stewardship Programme. This reserve includes a game camp for antelope that used to thrive in the area.

The Paul Cluver property has 3 types of vegetation: Elgin Shale Fynbos, Western Ruens Shale Renosterveld and Kogelberg Sandstone Fynbos, the first two of which are critically endangered. Paul Cluver Wines is a member of the Green Mountain Eco Route, specifically focussed on developing tourism linked to biodiversity values. Should you visit, there are four cycle trails around the vineyards and nature reserve areas to help you see more of the flora and fauna whilst working up a thirst, and it would be well worth perusing the schedule of performances at the open air Hope @ Paul Cluver Amphitheatre - a 600 seat venue in the heart of a eucalyptus forest on the estate. All profits generated from the sales of tickets for these performances are donated to the Thembalitsha Foundation.