

1896<sup>EST</sup>  
PAUL  
CLÜVER  
ELGIN

# SAUVIGNON BLANC 2021

## FOOD PAIRING

The ideal wine aperitif but best enjoyed with food. A refreshing wine which pairs well with salads and seafood dishes. Richer seafood and cheese platters make it work through autumn and winter.

## WINEMAKING

The Paul Cluver Sauvignon blanc has always been recognized for its elegance, balance, and an expression of terroir and the 2021 is no exception. Our role in the cellar is to highlight the typicity of our Estate but also the vintage. Pressing is always gentle and careful attention is dedicated to handling our Sauvignon blanc to ensure we produce only the best quality Sauvignon blanc. To ensure a more complex wine with a richer mid palate we blended 10 % Semillon with the Sauvignon blanc. The Semillon was fermented, aged in 2500 l Foudre's and 500l older oak barrels. Total time on fine lees was five months.

## VINEYARDS AND VINES

The first plantings of Sauvignon blanc, on our Estate, were in 1990 and the latest in 2020. A total of 21.8 hectares are in production of the 23.5 ha planted to Sauvignon blanc, ranging from 1 to 28 years old. We have a diversity of clones planted (316, 317, 242, 159, 11, 905, 376, 108 and 215) to provide us with a range of diverse flavours and complexity in our Sauvignon blanc. 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 280m to 480m above sea level.

## HARVEST REPORT

After a cold winter with higher-than-average rainfall we experienced great growing conditions leading to the 2021 harvest. Spring and summer were cooler with 190 hours more under 10°C than the previous vintage. The moderate day temperatures and cool night temperatures was ideal for the development of flavour and retaining high natural acidities in the grapes. The Sauvignon blanc harvest started on the 16th of February and finished on the 18th of March. Picking in the early hours of the morning, cooled overnight in cold storage to ensure optimal quality. Grapes were harvested between 21-23.5 ° Brix.

