



SOUTH AFRICA BUSINESS & INVESTMENTS



## PAUL CLUVER GEWURZTRAMINER 2016

The grapes, taken to the cellar in the early hours of the morning, left in contact with the skins for a period of time before being pressed and left to rest.

Following the inoculation with yeasts, fermentation is carried out at a temperature of 12 ° / 15 ° C to preserve the full aromatic spectrum of the wine.

The wine is then transferred to tanks, stabilized and bottled.

A surprising nose of rose petals, lychee, cucumber, melon and mango that chase each other in the glass resulting in a delightful combination.

Deliciously fresh on the palate, giving off lime and lemongrass aromas.

### Description

**Type**  
White wine

**Type of wine**  
Gewurztraminer

**Producer**  
Paul Cluver Estate Wines

**Designation of origin**  
Wine of Origin

**Vintage**  
2016

**Grape varieties**  
Gewurztraminer 100%

**Bottle size**  
75cl

**Alcohol content**  
12,5 vol. %

**Country**  
South Africa

**Pairings**  
White meat  
Artichokes  
Pork  
Soft cheese

**Region**  
Elgin