



PAUL
CLÜVER

FAMILY WINES

Estate Riesling 2021

Winemaking

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. After the grapes are pressed, and the juice settled, the juice is fermented using selected yeast cultures. Grapes from different blocks on the estate is fermented separately and 45% of the wine is fermented in large 2500L oval oak vats. Fermentation is stopped on a portion of the wine, which is blended back later, to give the wine its natural sweetness. The rest of the wine is fermented dry and left on the fine lees which helps add complexity to the wine. The wine is blended and stabilized in preparation for bottling.

Harvest Report

After a cold winter with higher-than-average rainfall, we experienced great growing conditions leading to the 2021 harvest. We have quite a big diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. The Riesling grapes were harvested from the 8th till the 25th of March, with the grapes being between 21-21.7 ° Brix.

Vines & Vineyards

Most of the grapes for this vintage came from the 12-year and 34-year-old Riesling blocks with a small percentage from the other blocks. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils but dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters.

Tasting Notes

The wine is pale in colour, with a beautiful green tint. This is an expressive wine with a melody of fresh fruit and citrus blossom notes. The palate is delicate with elegantly clean and zesty lime notes with great textural feel of the mid-palate. There is a great interplay between the naturally retained residual sugar and acidity. Generally regarded as restrained, it displays typical Riesling 'nervousness'. The mineral core, which is linked to the shale rich soils in which the vines grow, adds great complexity, structure, and the lingering after taste.

Food Pairing

Gorgonzola and roasted sweet potato salad with honey dressing. Pan-fried prawns with paprika, toasted sesame and yoghurt dressing. Roast pork chops with pomegranate and coriander salsa.

100% Riesling | Release Date November 2021 | Production 1 780 cases (x12)

Alcohol 12.0% | Total Acidity 8.1g/l

| Residual Sugar 15 g/l | pH 2.93

