



PAUL
CLÜVER

FAMILY WINES

Riesling Noble Late Harvest 2020

Winemaking

A second stage of bunch and berry sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact, berries are pressed, and juice settled at 5° Celsius for two days. Fermentation is controlled at 14°-16 ° Celsius over a period of eight weeks.

Harvest Report

Riesling grapes are left on the vines to ripen and for botrytis to flourish. Bunch sorting takes place in the vineyard to eliminate any traces of sour rot. Harvest took place the 27th of March and the noble late grapes came in at 35.3° Brix.

Vines & Vineyards

We currently have a total of 12.9 hectare of Riesling i.e. Weisser Riesling planted on the estate. The oldest vines were planted in 1987 – the most recent in 2006. The soil is predominantly Bokkeveld Shale and or light clay with a 'ferricrete' top layer (superficial sand and gravel masses). Vine orientation is East/West on North-west facing slopes with an average gradient of 1:7. Height above sea level is 300 – 400 meters.

Tasting Notes

The nose carries through to the palate with an amalgamation of dried pineapple and apricots and notes of honey. The mouth feel is a beautiful balance between sweetness and fresh acidity, that follow through to an after taste that is seemingly long and lingering.

Food Pairing

Great with desserts, but also great as a dessert on its own. Works well with cheese and is excellent with foie gras.

100% Riesling | Release Date Dec 2020 | Production 700 cases (x6)

Alcohol 12.0% | Total Acidity 10.5g/l | Residual Sugar 146.5g/l | pH 3.28

