

Paul Cluver Riesling Dry Encounter 2016

100% Riesling

Production 1450 cases (x12)

Paul Cluver Wines currently makes three styles of Riesling wines. In addition to this Riesling, a sweeter style Riesling and a dessert wine is also made.

Vineyards and vines

Most the grapes for this vintage came from the 28-year-old Riesling block with a small percentage from the younger 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.

Harvest report

2016 was very dry season but not warm, picking started very early and the ripening period was longer than normal. Harvesting of grapes took place at night – starting at ten o'clock in the evening. Picking started the 19th of February and continued till the 18th of March.

Winemaking

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. Limited skin contact prior to fermentation. Pressing is always gentle. Only free run juice is fermented. After settling, the juice is fermented using a selected yeast culture. Fermentation is stopped on some of the wine, generally the batches with the highest acidity. The wine with lower sugar levels is left on the lees this adds a creamy texture to the wine. The wine is then blended, stabilized and prepared for bottling. 20% fermented in large 2500 l oval oak vats.

Tasting notes

The colour is pale, with a beautiful green apple tint. The nose shows ripe green apple, apple blossom, beeswax and fynbos honey notes. The palate is crisp and clean – lemon sorbet-like however has some more palate weight than one normally would expect. There is a great interplay between the naturally retained residual sugar and the 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, astounds. It is the reason for the wine structure and the lingering after taste. Perfect hot weather wine – very refreshing.

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

Analysis

Alcohol 12.3. %

Total Acidity 8.3 g/l

Residual sugar 8.7 g/l

pH

2.80

Recent rewards and recognition

Dry Encounter Riesling'12 – Old Mutual 2013 – Silver

Dry Encounter Riesling'13 – Top 100

Dry Encounter Riesling'13 – John Platter 2015 – 4stars

Dry Encounter Riesling'13 - Tim Atkin – Best Alternative White

Dry Encounter Riesling'13 - Tim Atkin – 93 points

Dry Encounter Riesling'13 – Wine Advocate – 90

Dry Encounter Riesling'15 – Tim Atkin 2016 – 94 points

Dry Encounter Riesling'15 – Top 100,2017 – Top 100 & Double Platinum Awards

Dry Encounter Riesling'15 – Decanter 2017 – Silver 92 Points

Dry Encounter Riesling'15 – Platter 2017 – 4 stars

