

18^{EST}96
PAUL
CLÜVER
ELGIN

NOBLE LATE HARVEST RIESLING 2020

Pure delight! Simply sensational aromas of apricots, dried pineapple and honey notes that dances onto the pallet. Divine mouthfeel with a delightful viscosity and great balance. Zesty finish due to wonderful fresh acidity.

FOOD PAIRING

Enjoy with Apple Crumble and dash of vanilla pod ice cream. Also excellent with more savoury parings like cheese and pâté. Or sip away after dinner as sweet treat.

WINEMAKING

Once the grapes arrive at the cellar, they were spread out on the sorting tables for both bunch and berry sorting to ensure only the best botrytis ones are selected. 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.

VINEYARDS AND VINES

We currently have a total of 12.9 hectare of Riesling planted on the estate. The oldest vines were planted in 1987. The most recent in 2006. The soil is predominantly Bokkeveld Shale and light clay with a 'ferricrete' top layer. 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.

HARVEST REPORT

The classical Elgin cloud blanket, moist weather that was followed by a drier period ,created the perfect conditions for the development of partially raisined Botrytis grapes. Bunch sorting was done in vineyard to selected only botrytis bunches. Harvest took place the 27th of March and the Noble Late Harvest grapes came in at 35.3° Brix.

