



# PAUL CLÜVER

FAMILY WINES

## Riesling 2025

### Vineyards

Most of the grapes for this vintage came from the 16-year and 38-year-old Riesling blocks with a small percentage from other vineyard sites. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) set on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils but these are dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters. As with all our vineyards, the Riesling blocks are subjected to regenerative farming practices with great attention being paid to soil health. This involves the planting of a variety of cover-crops among the vines to extract carbon from the air, naturally adding nitrogen to the soil. For the Riesling vineyards our pruning schedules have been brought forward as it has been found that earlier pruning of this variety ensures maximum varietal expression in the final wines.

### Winemaking

In addition to the sorting of grapes while they are on the vine, 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 block on the estate are fermented separately and 22% of the wine is fermented in large 2500L oval oak vats. By lowering the temperatures of the vessels, fermentation was stopped on a portion of the wine - this segment being blended back later to give the Riesling its natural off-dry fruitiness. The rest of the wine is fermented dry and left on the fine lees which helps to add complexity. The wine is blended and stabilized in preparation for bottling.

### Analysis

Alc 11.5% | TA 8.1 g/l | RS 18.2 g/l | pH 2.93

### 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 on 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 a 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.

