



PAUL CLÜVER

FAMILY WINES

Riesling 2026

Vineyards

The 2026 vintage at Paul Clüver Family Wines will be remembered as a season in which favourable growing conditions were ultimately tested by challenging weather at harvest. De Rust Estate, home of Paul Clüver Family Wines received near-normal winter rainfall through August 2025, ensuring adequate soil moisture reserves before a dry spring and early summer accelerated vine growth and berry development. Warm, sunny conditions encouraged healthy canopies, low disease pressure and excellent fruit set, while favourable conditions during the previous season contributed to crop levels exceeding those of 2025. The season took a dramatic turn in early February when heavy rainfall swept across the region during the peak of harvest. Despite these challenges, warm seasonal temperatures ensured favourable sugar accumulation and flavour development. Riesling was picked between 5 February and 4 March.

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 in stainless steel tanks. 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 10.5% | TA 7.6 g/l | RS 14.1 g/l | pH 3.00

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.

