

Paul Cluver Weisser Riesling Noble Late Harvest 2004

The intense nose of the wine shows dried apricot, golden delicious apple, honey marmalade and floral tones the complexity is remarkable. After a clean entry, a concentrated mouth-feel with freshness and a very long and clean finish, with complex hints of spice and mineral tones. This wine will amply reward ageing for 6 plus years.

With this wines good balance between sugar and acidity, it can be partnered with a variety of desserts. Try it with apple tart tatin, vanilla crme brule, English toffee ice cream and dark chocolate tart. Dont forget brie with caramelized fig or hazelnut praline. Most cheeses have a wonderful natural affinity for this wine, so try it with a cheese board.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 12.00 % vol rs : 124.00 g/l pH : 3.19 ta : 10.7 g/l

type : Dessert **style :** Sticky

pack : Bottle

PAUL CLUVER NOBLE LATE HARVEST 2005: Five Stars John Platter 2007; PAUL CLUVER NOBLE LATE HARVEST 2004: Trophy winner at the Decanter Wine Competition 2006, Four and a half stars John Platter 2006; PAUL CLUVER NOBLE LATE HARVEST 2003: Five Stars John Platter 2004, The Wine List Top 250 Wines of the world- Matthew Jukes "Easily one of the finest in the new world", 89 out of 100 - Wine advocate, 91 out of 100 - Wine Spectator, Trophy winner at the Decanter Wine; Competition 2005 PAUL CLUVER NOBLE LATE HARVEST 2001: Juliet Cullinan Wine Connoisseurs Award, Four Stars John Platter 2003; PAUL CLUVER NOBLE LATE HARVEST 2000: Four Stars John Platter 2002; PAUL CLUVER NOBLE LATE HARVEST 1999: Four Stars Wine Magazine, Four Stars John Platter 2001



in the vineyard : We always get botrytis in our Weisser Riesling vineyards due to cool moist southerly winds; again the 2005 vintage was no exception.

about the harvest: We did the picking very carefully, selecting only bunches with clean botrytis (no sour rot are allowed).

in the cellar : After rigorous sorting the grapes were destemmed and transferred to tank where the grapes were left on the skins overnight to extract as much juice and flavour. Thereafter the berries were pressed and the juice settled at 5Â°C for 2 days. The Juice was then fermented slowly at 14 â€" 16 Â°C, fermentation lasted 8 weeks. The wine was then partly matured in 3rd fill French oak barrels for 8 months. Thereafter the wine was blended, stabilized and bottled.

Paul Cluver Family Wine Estate

Elgin

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