

Paul Cluver Weisser Riesling 2004

Silver medal at the Decanter Wine Awards

This wine show typical varietal flavor, lots of spice and floral tones is very austere and has the typical Riesling nervousness. The palate is elegant and rich with a long lingering after taste carried by the great acidity of the wine, typical for the varietal.

What a versatile wine! This is the closest youâ€™ll get to a Germanic style, with high acid and floral fruit. Try it with a curry or anything spicy â€” and donâ€™t forget the sushi!! And to try something different, donâ€™t be afraid to try this with red meat, esp. kudu carpaccio and beef tartare. But the usual white meat will also be sufficient.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 12.0 % vol rs : 8.9 g/l pH : 3.09 ta : 8.3 g/l

type : White

pack : Bottle

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ageing : This wine can be enjoyed now with slightly spicy food or cellared for a further 5 to 7 years.

in the vineyard : South Easterly winds often blows cool moist air and many times rain into the Elgin/Grabouw valley. This cool moist weather results into the development of botrytis. Every year we have some botrytis in the Riesling vineyard. This not only allows us to make some great desert wine but also add complexity to our Riesling.

Due to the botrytis a careful selection was made to ensure that we harvest healthy grapes, further selections are made on the sorting tables at the winery. Only healthy and clean grapes with no botrytis were used for this wine.

in the cellar : After a 6-hour skin contact period the grapes were pressed, settled and then fermented with a selected yeast culture. Fermentation was stopped in one tank at a residual at sugar of 17 g/l while the rest of the wine was fermented dry. The wine was then blended, stabilized and bottled.



Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com