

Paul Cluver Weisser Riesling 2007

The 2007 vintage is complex, yet more elegant with slightly more perfumed, floral notes and with hints of ripe peaches and pineapple. The entry of the palate is clean, crisp with concentrated flavours of marmalade beeswax and honey with a long finish.

With this wine's good balance between sugar and acidity, it can be partnered with a variety of desserts. Try it with apple tart tatin, vanilla crème brûlée, English toffee ice cream and dark chocolate tart. Don't 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 % vol rs : 125.4 g/l pH : 3.40 ta : 7.7 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : This wine will amply reward ageing for 6 plus years.

about the harvest: Harvested from 10 March till 16 March 2007 at 31° - 35° Baling. Average yield was 3 tons/ha.



Paul Cluver Family Wine Estate

Elgin

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