

Paul Cluver Weisser Riesling Noble Late Harvest 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 va : 1.34 g/l so2 : 209 mg/l fso2 : 22 mg/l

type : Dessert **style :** Sticky **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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

in the vineyard : As with previous vintages we had favourable conditions for the development of Noble rot. We picked very carefully, selecting only bunches with clean botrytis (no sour rot allowed).

about the harvest: Harvested from 10 March - 16 March 2007 at 31° - 35° Brix with an average yield of 3 tons/ha.

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 as possible. Thereafter the berries were pressed and the juice settled at 5° C for two days. The juice was then fermented slowly at 14° - 16° C, and fermentation lasted 8 weeks. 50% of this wine has been fermented and matured in 3rd fill French oak barrels for eight months. Thereafter the wine was blended, stabilized and bottled.



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Elgin

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