

## Paul Cluver Riesling Noble Late Harvest 2009

The bright, golden hue perfectly reflects the aromas evident on the nose. These include apricot tart tatin, dried mangoes and pineapples, with hints of cinnamon, honeysuckle and peach blossom. On the palate, there is a citrus freshness that is Clementine-like. The clean finish makes it a highly pleasant after dinner drink.

Great with desserts, but also great as a dessert on its own. Works well with cheese and is excellent with foie gras.

**variety :** Riesling | 100% Riesling

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin, South Africa

**analysis :** alc : 11% % vol   rs : 198g/l g/l   pH : 3.27   ta : 10.8g/l g/l

**type :** Dessert   **style :** Sweet   **body :** Medium   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

### Recent accolades and recognition

**Decanter 2009:** Regional Trophy

**International Wine Challenge 2009:** Silver medal

**Just Riesling 2009:** Winner in the category

Daily Telegraph November 2009. **Jonathan Ray** includes the Noble late harvest in "10 of the best South African wines". "I've long been a fan of the estate's Pinot noir and their classy Gewurztraminer. This is a corker too"

Mail & Gaurdian November 2009. **Tim Atkin** rates the Noble late harvest as one of his top 12 sweet wines. Described as "...lovely fruit flavours and remarkable complexity, elegance and palate length."

**in the vineyard :** Currently there is only one block of Riesling i.e. Weisser Riesling on the estate. It covers 4.64 hectares, which equates to 5% of the total plantings of Paul Cluver Wines. The vines were planted in 1987, making them 22 years old for this vintage. The soil varies across the block and is composed of a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. Vine orientation is East/West on North west facing slopes with an average gradient of 1:7. Height above sea level is 280 to 300 meters.

**about the harvest:** The tightness of the Riesling bunches make it susceptible to rot. Since late summer rain was limited this year, rot was largely Botrytis rather than sour rot. Bunch sorting in the vineyard was relatively easy compared to the previous vintage. Harvest started 24 March and ended 25 March. Grapes came in at 42° Brix.

**in the cellar :** A second stage of sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact, berries are pressed and juice settled at 5° Celsius for two days. Fermentation is controlled at 14°-16° C over a period of eight weeks. 30% is fermented and matured in 3rd and 4th fill barrels for six months prior to blending, stabilizing and bottling the final product.



## Paul Cluver Family Wine Estate

Elgin

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