

Paul Cluver Riesling 2010

The colour is pale, with a beautiful green apple tint. The nose is quite expressive with flavours ranging from Granny Smith apple and lime, to citrus peel and also gentle floral tones. The palate is well balanced with great interplay between the naturally retained residual sugar and the acidity. Generally regarded as restrained, it displays typical Riesling 'nervousness'. The mineral core, which is linked to the shale rich soils in which the vines grow, astounds. It is the reason for the wine structure and the lingering after taste.

Quite a versatile wine and a welcome alternative for the Sauvignon blanc and Chardonnay weary palates. Works well with spicy food and is great with sushi. Carpaccio and beef tartar are interesting partners too.

variety : Riesling | 100% Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 11.3 % vol rs : 12.4 g/l pH : 3.21 ta : 8.1 g/l

type : White **style :** Off Dry

pack : Bottle **closure :** Cork

John Platter 2011 - 4 stars

Steve Tanzer scored the Riesling 89 points. International Wine Cellar. March 2011.

Classic Wine Trophy March 2011 - Silver medal

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 300 meters.

about the harvest: Cool summer weather ensured a healthy crop. Harvest started 18 February and continued until 3 March with grapes coming between 20.2° and 22.1° Brix.

in the cellar : In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. Dry ice is used abundantly. Skin contact prior to fermentation is done to extract flavor and reduce acidity - duration varies. This year it was for 12 hours. Pressing is always gentle. Only free run juice is fermented. After settling, the juice is fermented using a selected yeast culture. Fermentation is stopped at the desired sugar level after which the wine is racked, stabilized and prepared for bottling.

Release date: October 2010

Production 1 500 cases (x12)

Paul Cluver Family Wine Estate

Elgin

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