

Paul Cluver Riesling Noble Late Harvest 2011

A very expressive nose, with apricot and pineapple aromas dominating. Soft cardamom pod fragrances and orange blossom are noticeable too. All these characteristics follow through onto the luscious, creamy palate which finishes clean.

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 : 10.5 % vol rs : 214 g/l pH : 3.2 ta : 10 g/l

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

pack : Bottle **closure :** Cork

Recent accolades and recognition

Decanter 2010: Regional Trophy

John Platter 2011: 4.5 stars

Canberra International Riesling Competition 2010: Winner in the category

Top 100 SA wines list

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 took place on two dates, 17 March and 29 March. Grapes came in at 45° and 31° Brix respectively.

in the cellar : 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 took place on two dates, 17 March and 29 March. Grapes came in at 45° and 31° Brix respectively.

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Elgin

021 844 0605

www.cluver.com

