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# Paul Cluver 'Dry Encounter' Riesling 2011

Made in a leaner, more poised style with an alcohol of 11%. Delicate floral aromas with a touch of beeswax. Limestone, lemon sorbet like finish makes it deliciously clean on the palate.

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 :** 11.02 % vol **rs :** 8.9 g/l **pH :** 3.23 **ta :** 7.5 g/l **va :** 0.27 g/l **so2 :** 124 mg/l **fso2 :** 23 mg/l
**type :** White **style :** Off Dry **body :** Light
**pack :** Bottle **closure :** Cork

**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.

**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.

## Paul Cluver Family Wine Estate

Elgin
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