

## Paul Cluver Riesling Noble Late Harvest 2012

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

**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 :** We currently have a total of 12.9 hectare of Riesling i.e. Weisser Riesling planted on the estate – making us the biggest single Riesling grower in South Africa. The oldest vines were planted in 1987 – the most recent in 2006. The soil is predominantly Bokkeveld Shale and or light clay with a 'ferricrete' top layer (surficial sand and gravel masses). Vine orientation is East/West on North west facing slopes with an average gradient of 1:7. Height above sea level is 300 - 400 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, 28 March and 12 April. Grapes came in at 33° Brix respectively.

**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 8 weeks. 10% is fermented and matured in 3rd and 4th fill barrels for 6 months prior to blending, stabilizing and bottling the final product.



### Paul Cluver Family Wine Estate

Elgin

021 844 0605

[www.cluver.com](http://www.cluver.com)