

Paul Cluver Riesling Noble Late Harvest 2013

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 : 10.17 % vol rs : 163 g/l pH : 3.1 ta : 9.8 g/l

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

pack : Bottle **size :** 375ml **closure :** Cork

Recent accolades and recognition

- John Platter 2013 – 5 stars
- Decanter 2010 Regional Trophy
- Canberra International Riesling Competition 2010 Winner in the category
- Top 100 SA wines list (Judging panel was chaired by British MW, wine writer and critic Tim Atkin.)

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." *Mail&Guardian* November 2009.

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: Grapes are left on the vines to ripen and botrytis is allowed to flourish. Bunch sorting takes place in the vineyard to eliminate any traces of sour rot. Harvest took place on two dates, 26 March and 11 April. Grapes came in at 32.35° 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 ° Celsius over a period of eight weeks.

Release date: August 2014
Production: 1150 cases (x12)

Paul Cluver Family Wine Estate

Elgin

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