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Paul Cluver Dry Encounter Riesling 2015

The colour is pale, with a beautiful green apple tint. The nose shows ripe green apple, apple blossom, beeswax and fynbos honey notes. The palate is crisp and clean – lemon sorbet-like however has some more palate weight than one normally would expect. There is a 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. Perfect hot weather wine – very refreshing.

Gorgonzola and roasted sweet potato salad with honey dressing. Pan fried prawns with paprika, toasted sesame and yoghurt dressing. Roast pork chops with pomegranate and coriander salsa.



variety : Riesling | 100% Riesling
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 11.66 % vol **rs :** 2.9 g/l **pH :** 3.0 **ta :** 7.7 g/l
type : White **style :** Dry **body :** Medium
pack : Bottle **size :** 750ml **closure :** Screwcap

Dry Encounter Riesling'12 – Old Mutual 2013 – Silver
Dry Encounter Riesling'13 – Top 100
Dry Encounter Riesling'13 – John Platter 2015 – 4stars
Dry Encounter Riesling'13 - Tim Atkin – Best Alternative White
Dry Encounter Riesling'13 - Tim Atkin – 93 points
Dry Encounter Riesling'13 – Wine Advocate - 90

Paul Cluver Wines currently makes three styles of Riesling wines. In addition to this Riesling, a sweeter style Riesling and a dessert wine is also made.

in the vineyard : The majority of the grapes for this vintage came from the 27 year old Riesling block with a small percentage from the younger blocks. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils, but dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters.

about the harvest: 2015 was very dry season but not warm, we experienced some of the coolest night temperatures of the past 8 years. Harvesting of grapes took place at night – starting at Ten O'clock in the evening. Due to the dry summer, harvesting was quite early, starting on the 18th of February and finishing the 2nd of March.

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. Limited skin contact prior to fermentation. Pressing is always gentle. Only free run juice is fermented. After settling, the juice is fermented using a selected yeast culture. Fermentation is stopped on some of the wine, generally the batches with the highest acidity. The wine with lower sugar levels is left on the lees this adds a creamy texture to the wine. The wine is then blended, stabilized and prepared for bottling. 20% fermented in large oak oval fermenters.
Release date: August 2015
Production: 2800 cases (x12)

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Elgin
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