

## Paul Cluver Riesling Noble Late Harvest 2017

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 : 137.7 g/l   pH : 3.35   ta : 8.1 g/l

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

**pack** : Bottle   **size** : 750ml   **closure** : Cork

2016 Decanter World Wine Awards - Platinum Award

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.)

Riesling Noble Late Harvest'12 - John Platter 2015 - 4.5 stars

Riesling Noble Late Harvest'12 - Tim Atkin - Best Sweet Wines

Riesling Noble Late Harvest'12 - Tim Atkin - 95 Points

Riesling Noble Late Harvest'13 - Parker Points -90

**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&Gaurdian November 2009.

### 2017 vintage

Sweet Wine Report 2018 - Score 89

2019 Tim Atkin SA Special Report - 96 Points

### 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 from the 8th to the 11th of April. Grapes came in at 34° 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.

Production: 1900 cases (x12)

**Paul Cluver Family Wine Estate**  
Elgin



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