

## Paul Cluver Estate Riesling 2018

The colour is pale, with a beautiful green apple tint. The nose is expressive with fresh green apple and citrus blossom notes. The palate is delicate with elegantly clean and zesty lime notes. There is a great interplay between the naturally retained residual sugar and 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 lingering after taste.

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 : 12.5 % vol rs : 19.6 g/l pH : 3.04 ta : 7.9 g/l

**type :** White **style :** Off Dry **body :** Medium **taste :** Fragrant

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

2018 Tim Atkin - 93 Point

**ageing :** This wine will amply reward ageing for 6 plus years.

Paul Cluver Wines currently have three styles of Riesling wines (Semi-sweet, sweeter and dessert wine). From 2017 vintage going forward there will only be two styles. In addition to this Riesling, a dessert wine is also made.

**in the vineyard :** Most the grapes for this vintage came from the 31-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:** Weather conditions leading to the 2018 harvest was a dry season but not warm, we have quite a big diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. Harvesting of the Riesling grapes was from the 27th of February till the 15th 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 wines with lower sugar levels are left on the lees this adds a creamy texture to the wine. The wine is then blended, stabilized and prepared for bottling. 32% fermented in large 2500 l oval oak vats.



### Paul Cluver Family Wine Estate

Elgin

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