

Paul Cluver Noble Late Harvest Riesling 2021

This wine is an explosion of dried fruit flavours and hints of frangipani notes on the nose. The palate is exciting and vibrant, dried apricots and dried pineapple flavours are very expressive and there is great play between the sweetness and racy acidity on the palate. This is a hall mark of a great sweet wine as it does not leave a sweet and cloying sensation in the mouth, but rather of freshness and balance.

Great with desserts, like apple tart and cheese platters, it is also great as a dessert on its own.

variety : Riesling | 100% Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 10.0 % vol rs : 177.4 g/l pH : 2.97 ta : 11.5 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2024 Tim Atkin SA Special Report - 96 Points

2024 National Wine Challenge - Double Platinum

2022 Tim Atkin SA Special Report - 93 Points

2022 Decanter Awards - 91 Points

Spring and summer were cooler with 190 hours more under 10°C than the previous vintage. The moderate day temperatures and cool night temperatures was ideal for the development of flavour and retaining high natural acidities in the grapes. We received 42 mm of rain in the first half of March which created perfect conditions for the development of Botrytis. Riesling grapes with signs of Botrytis development were left to further concentrate the berries. We harvested the Noble rot grapes on the 14th and 15th of April, the analysis was as follows. 40.8 °Brix with a 2.96 pH and total acidity of 11.5 g/l.

in the vineyard : At the time of harvest, we had 11.55 hectares of Riesling planted on the estate. The oldest vines were planted in 1987 – the most recent in 2006. The soil is predominantly Bokkeveld Shale with a ‘ferricrete’ top layer (surficial sand and gravel masses) and with underlying clay layers. 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.

in the cellar : A second stage of bunch and berry sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact for two days the berries were pressed, and juice settled at 5° Celsius for two days. Fermentation is controlled at 14-16°Celsius over a period of 10 weeks whereafter the wine was stabilized and filtered.



Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com