

Paul Cluver Village Riesling 2024

The wine is pale in colour, with a beautiful green tint. This is an expressive wine with a melody of fresh fruit and citrus blossom notes. The palate is delicate with elegantly clean and zesty lime notes with great textural feel of the mid palate. 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, adds great complexity, structure, and the 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 : 12.0 % vol rs : 17.5 g/l pH : 2.96 ta : 8.6 g/l

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

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

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

After a cold winter with good rainfall, we experienced great growing conditions leading to the 2022 harvest. We have quite a big diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. The Riesling grapes was harvested from the 8th till the 10th of March till the 26th of March, with the grapes being between 20.2-21.5 ° Brix

in the vineyard : Most of the grapes for this vintage came from the 16-year and 38-year-old Riesling blocks with a small percentage from other vineyard sites. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) set on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils, but these are dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters. As with all our vineyards, the Riesling blocks are subjected to regenerative farming practices with great attention being paid to soil health. This involves strategic planting of diverse cover-crops amidst the vines to aid in replenishing carbon in the soil and facilitating the conversion of unavailable Nitrogen into a form that the vines can use. For the Riesling vineyards our pruning schedules have been brought forward as it has been found that earlier pruning of this variety ensures maximum varietal expression in the final wines.

about the harvest: After a cold winter in 2023 with above-average rainfall of over 1000mm, our vineyards experienced superb growing conditions in the lead up to the 2024 harvest, with some showers experienced in the spring. The moderate day temperatures and cool nights of spring and early summer were ideal for the development of diverse flavours in the grapes as well as retaining high natural acidities. The Riesling grapes was harvested from the 24th to 28th of February till the 13th of March, with the grapes being picked at an average sugar level of 21.2° Brix.

in the cellar : The grapes are destemmed and crushed the pressed juice is settled and racked to oak foudre and stainless steel tanks where fermentation is done using selected yeast strains. Grapes from different blocks are fermented separately. 35% of the wine was fermented in 2500L foudres with the remainder being in stainless tank. By lowering the temperatures of the vessels, fermentation was stopped on a portion of the wine - this segment being blended back later to give the Riesling its natural off-dry fruitiness. The rest of the wine is fermented dry and left on the fine lees which helps to add complexity. The wine is blended and stabilised in preparation for



bottling.

Paul Cluver Family Wine Estate

Elgin

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