

Paul Cluver Weisser Riesling Noble Late Harvest 2001

Michelangelo International Wine Awards 2003 - Gold

This wine shows dried apricot, spices and honey characters on the nose. The mouth feel is full and big and very balanced with a long lingering aftertaste. The sugar is very well balanced with the acidity and is not cloying.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 14.5 % vol rs : 101.9 g/l pH : 3.24 ta : 10.0 g/l so2 : 196 mg/l
fso2 : 31 mg/l

type : Dessert

2001 Vintage: Michelangelo International Wine Awards 2002 - Silver

2001 Vintage: Michelangelo International Wine Awards 2003 - Gold

2000 Vintage: John Platter Wine Guide 2002 - 4 Stars

1999 Vintage: Wine Magazine - 4 Stars

1999 Vintage: John Platter wine Guide - 4 Stars

ageing : This wine will gain complexity after 2 to 5 years in the bottle.

in the vineyard : We always get botrytis in our Weisser Riesling vineyards due to cool moist southerly winds, the 2001 vintage was no exception and decided to make a Noble Late Harvest as we did in 1999 and 2000.

about the harvest: We did the picking very carefully, selecting only the bunches with clean botrytis (no sour rot are allowed). The grapes were harvested on the 06 March 2001 at 38° Balling, total acidity 12.9g/l and pH 3.20.

in the cellar : We left the grapes on the skins overnight to extract as much juice and flavour. We then pressed the grapes in a small basket press 180kg at a time. After settling the juice were fermented with Vin 7 yeast strain in a small 1600 l tank 14 °C 16 °C, fermentation lasted 33 days. Thereafter the wine was blended, stabilized and bottled.



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Elgin

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