

## Paul Cluver Weisser Riesling Special Late Harvest 2001

Brilliant green-gold. Massive nose: honeysuckle, honeycomb, beeswax. Grapefruit, honey and barley sugar-flavoured palate. Some raisins and apricots, too. Rich with good acid.

**variety** : Weisser Riesling | 100% Weisser Riesling

**winery** : Paul Cluver Family Wine Estate

**winemaker** : Andries Burger

**wine of origin** : Elgin

**analysis** : **alc** : 13.5 % vol **rs** : 45.0 g/l **pH** : 3.22 **ta** : 8.8 g/l **so2** : 145 mg/l **fso2** : 44 mg/l

**type** : White **style** : Semi Sweet

**pack** : Bottle

Four Stars in Wine Magazine â€” January 2000  
Gold medal Wineland Magazine â€” March 2000  
Silver medal Veritas 2000  
Reserve class winner at Wine of the Month Club



**ageing** : Will age well. Enjoy for up to 5 years.

**in the vineyard** : Aspect: West

Hectares: 4.7

Planting date: 1987

Clone: 239

Rootstock: Paulsen 1103

Planting width: 2.5m by1.0m

Average production over 3 years: 5.4 tons/ha

South Easterly winds on the Cape Town side of Elgin blows cool moist air and many times rain into the Elgin/Grabouw valley. This cool moist weather results into the development of botrytis. Every year we have between 15 and 20 percent botrytis on the grapes.

**about the harvest**: The 2001 vintage was an exceptional year even after selectively picking twice for Noble Late Harvest grapes we still had more than 20% botrytis as well as raisins in the main crop.

The grapes were harvested from the 25 February â€” 15 March 2001 at 26,6Â° Balling, total acidity 10,8 g/l, pH 3,01.

**in the cellar** : The grapes were pressed, settled and then fermented with the yeast WE 372. Fermentation was stopped with a residual at sugar of 45g/l.

### Paul Cluver Family Wine Estate

Elgin

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www.cluver.com