

Paul Cluver Weisser Riesling 2002

This wine show typical varietal flavours, lots of spice and floral tones with hints of dried apricot on the nose. The palate is full and rich with a long lingering after taste.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 12.8 % vol rs : 5.9 g/l pH : 3.18 ta : 6.6 g/l so2 : 82 mg/l fso2 : 41 mg/l

type : White

1998 - Gold medal winner and Class Winner at the 1998 Young Wine Show

1998 - Rated as Top Riesling at Wine of the Month Club in Febâ€™1999

1997 - Rated as Top Riesling at Oaks Wine Club in Decâ€™98

1991-1993 - Double Gold medals at the Veritas awards



ageing : This wine can be enjoyed now with slightly spicy food or cellared for a further 5 years.

in the vineyard : Aspect: West

Hectares: 4.7

Planting date: 1987

Clone: 239

Rootstock: Paulsen 1103

Planting width: 2.5m by 1.0m

Average production over 3 years: 5.4 tons/ha

South Easterly winds often 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 some botrytis in the Riesling vineyard. This not only allow us to make some great desert wine but also add complexity to our Riesling.

about the harvest: The grapes were harvested on the 27 February 2002 at 22.1Â° Balling, total Acidity 7.4 g/l and pH 3.22.

in the cellar : Due to the botrytis a careful selection were made to ensure that we harvest healthy grapes with no more than 10 â€ 15% botrytis. After a 6-hour skin contact period the grapes were pressed, settled and then fermented with the yeast WE 372. Fermentation was stopped with a residual at sugar of 6 g/l.

Paul Cluver Family Wine Estate

Elgin

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