

Paul Cluver Weisser Riesling Noble Late Harvest 2003

To make Noble Late Harvest is not only challenge but also a privilege. Not all of us are fortunate to get the right amount of botrytis every year. This year we had the most perfect conditions for Noble in our Weisser Riesling Vineyard. From the first bunch we picked I knew we had the opportunity to produce a great wine.

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 : 3.41 ta : 10.0 g/l

type : Dessert **style :** Sticky

pack : Bottle

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Paul Cluver Noble Late Harvest 2003 - Swiss Airlines International Wine Awards 2004 - Seal of Approval
International Wine & Spirit Competition 2004 - Gold

Paul Cluver Noble Late Harvest 2003 - Five Stars John Platter 2004

Paul Cluver Noble Late Harvest 2001 - Juliet Cullinan Wine Connoisseurs Award

Paul Cluver Noble Late Harvest 2003 - International Wine Challenge 2005 - Silver

about the harvest: Harvest date: 5/03/2003

Analysis at Harvest:

Sugar: 38.8°B

TA: 12.6 g/l

pH: 3,20

in the cellar : We always get botrytis in our Weisser Riesling vineyards due to cool moist southerly winds, the 2003 vintage was no exception. We did the picking very carefully, selecting only the bunches with clean botrytis (no sour rot are allowed). We left the grapes on the skins overnight to extract as much juice and flavour, pressed and settled at 5°C for 2 days. The Juice was then fermented slowly at 14 – 16 °C, fermentation lasted 8 weeks. The Fermentation was stopped and thereafter the wine was fined, stabilized and bottled.

Paul Cluver Family Wine Estate

Elgin

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