

NOBLE LATE HARVEST RIESLING, PAUL CLÜVER

Vintage

2021



Paul Clüver are the biggest single Riesling grower in South Africa. For this, grapes are left on the vines to ripen and botrytis is allowed to flourish.

TASTING NOTE

This wine is an explosion of dried fruit flavours and hints of frangipani notes on the nose. The palate is exciting and vibrant, dried apricots and dried pineapple flavours are very expressive and there is great play between the sweetness and racy acidity on the palate. This is a hall mark of a great sweet wine as it does not leave a sweet and cloying sensation in the mouth, but rather of freshness and balance.

VINTAGE CONDITIONS

After a cold winter with higher-than-average rainfall, good growing conditions led to the 21 harvest. Spring and summer were cooler than the previous vintage. The moderate day and cool night temperatures were ideal for the development of flavour and retaining high natural acidities. 42 mm of rain fell in the first half of March which created perfect conditions for the development of Botrytis. Riesling grapes with signs of Botrytis development were left to further concentrate the berries. The Noble rot grapes were harvested mid April, at 40.8 °Brix

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.0	177.4
pH	Acidity
2.97	11.5

VINIFICATION DETAILS

A second stage of bunch and berry sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact for two days the berries were pressed, and juice settled at 5° Celsius for two days. Fermentation is controlled at 14°-16 ° Celsius over a period of 10 weeks after which, the wine was stabilized and filtered.

AWARDS

Tim Atkin MW: 96 pts
Platter: 5*
DWWA & IWC: Gold

ATTRIBUTES

 Origin South Africa	 Variety Riesling	 Malolactic Fermentation No	 Bottle Size Half bottle	 Vegetarian Yes
 Winemaker Andries Burger	 Finning Agent	 Closure Cork	 Region Elgin	 Vegan Yes