

NOBLE LATE HARVEST RIESLING, PAUL CLUVER



Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	146.5
рН	Acidity
3.28	10.5

ATTRIBUTES

Paul Cluver 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

Sensational aromas of apricots, dried pineapple and honey notes that dance on the palate. The divine mouthfeel has a delightful viscosity and great balance with a zesty finish due to fresh acidity.

VINTAGE CONDITIONS

The classic Elgin cloud blanket of moist weather was followed by a drier period, creating the perfect conditions for the development of partially-raisined botrytis grapes. Bunch sorting was done in the vineyard to selected only botrytis bunches. Harvest took place on 27th March with the Noble Late Harvest grapes coming in at 35.3° Brix.

VINIFICATION DETAILS

Once the grapes arrived at the cellar they were spread out on the sorting tables for both bunch and berry sorting to ensure only the best botrytis fruit was selected. Following skin contact, berries were pressed, and juice settled at 5° Celsius for two days. Fermentation was controlled at 14°-16°C over a period of eight weeks.



