

NOBLE LATE HARVEST RIESLING, PAUL CLÜVER

Vintage

2017



PAUL CLÜVER WINES



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

A nose and palate of fresh pineapple, marmalade, kumquat and honey characters. The mouthfeel is beautifully balanced and full with a fresh acidity; long and lingering.

VINIFICATION DETAILS

Grapes were left on the vines to ripen and botrytis allowed to flourish; bunch sorting took place in the vineyard to eliminate any traces of sour rot. Harvest took place on 20th March and 13th April, with grapes coming in at 35° Brix. A second stage of sorting occurred at the cellar to ensure that no sour rot is processed with the botrytis-infected grapes. Following skin contact, berries were pressed and juice settled at 5°C for two days. Fermentation was controlled at 14°-16°C over a period of eight weeks.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
9.9	189.6
pH	Acidity
2.95	11.0

ATTRIBUTES



Origin

South Africa



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

Half bottle



Vegetarian

No



Winemaker

Andries Burger



Fining Agent

Isinglass



Closure

Cork



Region

Elgin



Vegan

No