



An ever evolving style from Paul Clüver, bringing newer and vibrant variations of the classic grape variety

TASTING NOTE

The wine is pale in colour, with a beautiful green tint. This is an expressive wine with a melody of fresh fruit and citrus blossom notes. The palate is delicate with elegantly clean and zesty lime notes with great textural feel on the mid palate. There is a great interplay between the naturally retained residual sugar and acidity. Generally regarded as restrained, it displays typical Riesling 'nervousness'. The mineral core, which is linked to the shale rich soils in which the vines grow, adds great complexity, structure, and a lingering after taste.

VINIFICATION DETAILS

In addition to the sorting of grapes while they are on the vine, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. After the grapes are pressed and the juice settled, the juice is fermented using selected yeast cultures. Grapes from different block on the estate are fermented separately and 22% of the wine is fermented in large 2500L oval oak vats. By lowering the temperatures of the vessels, fermentation was stopped on a portion of the wine – this segment being blended back later to give the Riesling its natural off-dry fruitiness. The rest of the wine is fermented dry and left on the fine lees which helps to add complexity. The wine is blended and stabilized in preparation for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.5	18.2
pH	Acidity
2.93	8.1

ATTRIBUTES


Origin

South Africa


Variety

Riesling


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Andries Burger


Fining Agent

Closure

Screw top


Region

Elgin


Vegan

Yes