

RIESLING, PAUL CLÜVER

Vintage

2025



PAUL CLÜVER WINES



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

AWARDS

Tim Atkin MW: 92 pts

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