

RIESLING, PAUL CLUVER

Vintage

2022





An ever evolving style from Paul Cluver, 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 of 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 the lingering after taste.

VINTAGE CONDITIONS

After a cold winter with good rainfall, Elgin experienced great growing conditions leading to the 2022 harvest. There is a big diurnal difference due to the altitude, so the evenings were cool and days moderate during harvest. The Riesling grapes were harvested from the 8th till the 10th March, with the grapes being between 20.2-21.5 Brix

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.8	16.0
рН	Acidity
2.95	7.5

VINIFICATION DETAILS

In addition to vineyard sorting, 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 blocks on the estate are fermented separately and 15% of the wine is fermented in large 2500L oval oak vats. Fermentation is stopped on a portion of the wine, which is blended back later to give the wine its natural sweetness. The rest of the wine is fermented dry and left on the fine lees which helps add complexity to the wine. The wine is blended and stabilized in preparation for bottling.

AWARDS Tim Atkin MW: 93 pts

ATTRIBUTES

