



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

TASTING NOTE

The colour is pale, with a green apple tint. The nose is expressive with fresh green apple and citrus blossom notes, while the palate is delicate with elegantly clean and zesty lime notes. There is a great interplay between the naturally retained residual sugar and acidity. The mineral core, which is linked to the shale rich soils in which the vines grow, gives the wine structure and a lingering after taste.

VINTAGE CONDITIONS

Weather conditions leading to the 2020 harvest were dry but not war. Clüver experience quite a big diurnal difference due to their altitude, thus the evenings were cool and days moderate during harvest. Harvesting of the Riesling grapes was from 20th February until 4th March.

VINIFICATION DETAILS

In addition to vineyard sorting, a second stage of bunch and berry sorting occurred at the cellar to eliminate all traces of rot. After the grapes were pressed and the juice settled, the juice was fermented using selected yeast cultures. Grapes from different block on the estate were fermented separately and 30% of the wine was fermented in large 2500L oval oak vats. Fermentation was stopped on a portion of the wine which was blended back later to give the wine its natural sweetness. The rest of the wine was fermented dry and left on the fine lees to help add complexity to the wine. The wine was blended and stabilised in preparation for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.4	16.4
pH	Acidity
2.90	7.4

ATTRIBUTES

 Origin South Africa	 Variety Riesling	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Andries Burger	 Fining Agent	 Closure Screw top	 Region Elgin	 Vegan Yes