

**RIESLING, PAUL CLÜVER**

Vintage

**2018**


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 2018 harvest was a dry season but not warm, with the usual diurnal difference (due to the altitude) between cool evenings and moderate days during harvest. Harvesting of the Riesling grapes was from 27th February to 15th 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. With limited skin contact prior to fermentation, pressing is always gentle and only free run juice is fermented. After settling, the juice was fermented using a selected yeast culture. Fermentation was stopped on some of the wine, generally the batches with the highest acidity. The wines with lower sugar levels were left on the lees to add a creamy texture to the wine. The wine was then blended, stabilised and prepared for bottling. 32% was fermented in large 2500L oval oak vats.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.5	19.6
pH	Acidity
3.04	7.9

**AWARDS**

Tim Atkin MW: 93 pts  
Platter: 4.5\*  
IWC: Silver  
DWWA: Silver

**ATTRIBUTES**

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Riesling	No	75cl	Yes



Winemaker

Andries Burger



Fining Agent



Closure

Screw top



Region

Elgin



Vegan

Yes