

RIESLING, PAUL CLÜVER

Vintage

2017



PAUL CLÜVER WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.8	18.4
pH	Acidity
2.99	8.1

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 shows fresh green apple, apple blossom, beeswax and fynbos honey notes, while the palate is crisp and clean – lemon sorbet-like. There is a great interplay between the naturally retained residual sugar and the 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 2017 harvest were very dry but not warm, with the usual diurnal difference (due to the altitude) between cool evenings and moderate days during harvest. The dry summer meant that harvesting was quite early, starting on 10th February and finishing 15th March. Picking of the grapes took place at night – starting at 10 in the evening to ensure the grapes were cool.



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. 25% was fermented in large 2500L oval oak vats.

AWARDS

Tim Atkin MW: 93 pts
IWC 2018: Silver
IWSC 2018: Silver

ATTRIBUTES

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