

THE
OXFORD
WINE
COMPANY

Paul Cluver Noble Late Harvest Riesling, Elgin 37.5cl

£19.99



Vintage:	2017
Bottle Size:	37.5cl
Alcohol %:	12%
Country:	South Africa
Description:	Complex, yet elegant with slightly more perfumed, floral notes and with hints of ripe peaches and pineapple. The entry of the palate is clean, crisp with concentrated flavours of marmalade, beeswax and honey with a long finish. This wine will amply reward ageing for 6 plus years.
Cepages:	Riesling
Group:	South Africa
Sub group:	
Colour:	Sweet
Closure:	Cork
Producer:	Paul Cluver
Website:	www.cluver.com
Organic/Bio Status:	
Food / cocktail match:	
Food / cocktail recipe:	
Press	'Bold, rich aromas of fresh apple, pineapple and tangerine mingle with sweeter notes of tarte tatin and honeyed nuts, The palate is not overly sweet, showing lovely focused acidity balanced elegantly by flavours of creme brulee and praline on the finish. Fresh and appetising with the ability to age further' - Decanter 2016
Awards	Platinum Best in Show - Decanter World Wine Awards 2016 Trophy and Gold medal DWWA 2010. 2010 VINTAGE: SILVER MEDAL, IWC 2011. Gold Medal 2014 DWWA.

Other Info:

Currently there is only one block of Riesling i.e. Weisser Riesling on the estate. It covers 4.64 hectares, which equates to 5% of the total plantings of Paul Cluver Wines. The vines were planted in 1987, making them 22 years old for this vintage. The soil varies across the block and is composed of a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. Vine orientation is East/West on Northwest facing slopes with an average gradient of 1:7. Height above sea level is 280 to 300 meters. A second stage of sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact, berries are pressed and juice settled at 5° Celsius for two days. Fermentation is controlled at 14°-16 ° Celsius over a period of eight weeks. 30% is fermented and matured in 3rd and 4th fill barrels for six months prior to blending, stabilizing and bottling the final product.

Dr. Paul Cluver is a founding signatory of the South African Biodiversity in Wine Initiative, which accredits producers who practice green and environmentally sound winemaking.