

PAUL CLÜVER FAMILY
WINES

Paul Cluver Village Riesling 2022

RANGE NAME	—
WINE OF ORIGIN	Elgin, South Africa
VINTAGE	2022
VARIETALS	Riesling
WINE TYPE	White
WINE MAKER	Andries Burger

VINEYARD NOTES

The grapes for this vintage came from the 13 to 35-year-old Riesling parcels. The soil in the older block varies from a 'ferricrete' top layer on decomposed Bokkeveld Shale and/or light clay. The younger blocks are dominated by shale. There was a big diurnal difference due to their altitude, thus the evenings were cool and days moderate during harvest. The Riesling grapes was harvested from the 8th to 26th of March.

WINEMAKING NOTES

Vineyard sorting and a second stage of bunch & berry sorting occurs at the cellar to eliminate all rot. The grapes are pressed, then the juice settles. Grapes from different blocks on the estate are fermented separately and 15% of the wine is fermented in 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 add complexity to the wine. The wine is blended and stabilized in preparation for bottling.

TASTING NOTES

The wine is pale with a beautiful green hue. 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, adds great complexity, structure, and the lingering after taste.
Food Pairing: Gorgonzola and roasted sweet potato salad with honey dressing. Pan fried prawns with paprika, toasted sesame and yoghurt dressing. Roast pork chops with pomegranate and coriander salsa.





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RESIDUAL SUGAR	16 g/L
PH	2.95
ALCOHOL	11.8 %
TOTAL ACID	7.5 g/L
BOTTLES PRODUCED	39450
BOTTLE SIZE	750ml
BOTTLES PER CASE	12