



PAUL  
CLÜVER

FAMILY WINES

*Village Riesling 2022*

## Winemaking

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. After the grapes are pressed, and the juice settled, the juice is fermented using selected yeast cultures. Grapes from different block on the estate is fermented separately and 15% of the wine is fermented in large 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 helps add complexity to the wine. The wine is blended and stabilized in preparation for bottling.

## Harvest Report

After a cold winter with good rainfall, we experienced great growing conditions leading to the 2022 harvest. We have quite a big diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. The Riesling grapes was harvested from the 8th till the 10th of March till the 26th of March, with the grapes being between 20.2-21.5 ° Brix

## Vines & Vineyards

Most of the grapes for this vintage came from the 13-year and 35-year-old Riesling blocks with a small percentage from the other blocks. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils but dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters.

## Tasting Notes

The wine is pale in colour, with a beautiful green tint. This is an expressive wine with a melody of fresh fruit and citrus blossom notes. 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 in which the vines grow, 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.

100% Riesling | Release Date July 2022 | Production 6 575 cases (x6)  
Alcohol 11.8% | Total Acidity 7.5g/l | Residual Sugar 16 g/l | pH 2.95

