

Paul Cluver Riesling 'Close Encounter' 2016

100% Riesling

Release date November 2016

Production 1477 cases (x12)

Paul Cluver Wines currently makes three styles of Riesling wines. In addition to Close Encounter Riesling, a drier style Riesling and a dessert wine is also made. This is the 7th release of Close Encounter Riesling.

Name

At a time when Riesling was a particularly difficult wine to sell, it was considered to pull out all the Riesling vineyards, luckily we did not. Since then, there has been a renewed interest world wide in this noble grape variety, and 8.2 hectares of new Riesling vineyards have been planted.

Vineyards and vines

We currently have a total of 12.9 hectare of Riesling i.e. Weisser Riesling planted on the estate – making us the biggest single Riesling grower in South Africa. The oldest vines were planted in 1987 – the most recent in 2006. The soil is predominantly Bokkeveld Shale and or light clay with a 'ferricrete' top layer (surficial sand and gravel masses). Vine orientation is East/West on North west and South facing slopes with an average gradient of 1:7. Height above sea level is 300 – 400 meters.

Harvest report

2016 was very dry season but not warm, with very cool night temperatures. Harvesting of grapes took place at night – starting at Ten O'clock in the evening. Due to the dry summer, harvesting was quite early, starting on the 18th of February and finishing the 2nd of March.

Winemaking

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. Skin contact prior to fermentation is done to extract flavor and reduce acidity – duration varies. This year it was for 9 hours. Pressing is always gentle. Only free run juice is fermented. After settling, the juice is fermented. This particular Riesling was made using a yeast strain known for slow, cool fermentation. Fermentation was stopped at the desired sugar level after which the wine was racked, stabilized and prepared for bottling.

Tasting notes

Wonderfully fragrant – concentrated fruit and floral notes. Lots of mango, orange and frangipani with sweet melon and pineapple freshness. Lovely lime and lemongrass finish.

Food pairing

Quite a versatile wine and a welcome alternative for the Sauvignon blanc- and Chardonnay-weary palates. Works well with spicy food and is great with sushi. Carpaccio and beef tartar are interesting partners too.

Analysis

Alcohol	9.44 %	Total Acidity	9.3 g/l	Residual sugar	37.9	pH	3.04
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