



SOUTH AFRICA BUSINESS & INVESTMENTS



PAUL CLUVER DRY ENCOUNTER RIESLING 2015

The sorting of the grapes, which begins in the vineyard, is completed in the cellar where all traces of rot are eliminated. Contact with the skins is limited, followed by a soft pressing of the grapes.

Fermentation is only blocked when a certain batch presents elevated acidity, the other batches continue fermentation to remain on their yeasts, giving an important structure to the wine.

The wines are then mixed, stabilized and bottled.

Straw yellow colour with beautiful green reflections. The nose has scents of green apple, apple blossoms, beeswax and honey.

The palate is fresh and clean, of surprising weight, reminds of a lemon-flavoured shaved ice cone. Acidity and sugar interact nicely.

This riesling is nervous but not cantankerous, presents itself with a good minerality that closes with prolonged persistence.

Description

Type White wine	Type of wine Riesling
Producer Paul Cluver Estate Wines	Designation of origin Wine of Origin
Vintage 2015	Grape varieties Riesling 100%
Bottle size 75cl	Alcohol content 11,5 vol. %
Country South Africa	Pairings Aperitif White meat Offal Dry sausage Cheese
Region Elgin	