



P A S C A L / S C H I L D T

Winery:	PAUL CLUVER WINES
Wine:	RIESLING NOBLE LATE HARVEST
Vintage:	2014
Appellation:	ELGIN SOUTH AFRICA
Winemaker/Winegrower:	ANDRIES BURGER
Harvest Notes:	Grapes are left on the vines to ripen and botrytis is allowed to flourish. Bunch sorting takes place in the vineyard to eliminate any traces of sour rot. Harvest took place from the 8 th to the 11 th of April. Grapes came in at 34° Brix.
Cellar Notes:	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.
Tasting Notes:	A very expressive nose, with apricot and pineapple aromas dominating. Soft cardamom pod fragrances and orange blossom are noticeable too. All these characteristics follow through onto the luscious, creamy palate which finishes clean.
Aging & Drinking Suggestions:	Great with desserts, but also great as a dessert on its own. Works well with cheese and is excellent with foie gras.
Technical Notes:	
Soil	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 facing slopes with an average gradient of 1:7. Height above sea level is 300 – 400 meters.
Acidity	1.43g/l
pH	3.35g/l
Residual Sugars	137.7g/l
ABV	11%
Barrel Maturation	NO
Production (bottles)	1900x12