

Paul Cluver Pinot Noir 2003

Four Stars â€” John Platter 2004

The wine has an excellent colour with expressive wild berry fruit on the nose complemented with hints of chocolate, violet and coffee aromas. The complex palate is brimming with lingering sweet berry flavours. The finish is typical velvety.

As a red wine, Pinot noir has a very good natural acidity. Because of this, it can be partnered with a diversity of dishes. If you chill the wine slightly (13 - 14Â°C) it is brilliant with seafood â€” shellfish, crayfish and game fish. However, served at room temperature (17-18Â°C) it partners most food â€” anything from grilled beef to game meat and fowl to roasted vegetables.

variety : Pinot Noir | 100% Pinot Noir

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.68 ta : 5.2 g/l

type : Red wooded

pack : Bottle

- Pinot Noir 2003:
Four Stars â€” John Platter 2004
- Pinot Noir 2002:
Four Stars â€” John Platter 2004
- Pinot Noir 2001:
91 out of a 100 â€” UK Wine online.
- Pinot Noir 2001:
Four Stars â€” John Platter 2003
- Pinot Noir 2000:
International Wine Challenge (Silver)
- Pinot Noir 2000:
Four Stars â€” Grape Magazine
- Pinot Noir 2000:
Four Stars- John Platter 2001
- Pinot Noir 2000:
Nominated one of top 5 Pinot Noirâ€™s from South Africa by Anthony Rose in Wine Magazine (UK) February 2002
- Pinot Noir 1998:
Four Stars â€” John Platter 2003
- Pinot Noir 1998:
Four Stars â€” Rated best Pinot Noir in South Africa by Wine Magazine (SA) May 1999
- Pinot Noir 1998:
One of 12 best new releases in Decanter Magazine (July 2000)

in the vineyard : The Paul Cluver Pinot noir is mainly from the Burgundian 113 clone with 5 % PN 5 clone.

in the cellar : To ensure the optimum colour and tannin structure the grapes were given a cold maceration at 12 â€” 14 Â°Celsius for 3-5 days prior to fermentation.

The fermentation started naturally but was inoculated with selected French yeast isolated from Burgundy. During the fermentation the skin cap is punched through by hand three to four times per day.

After the fermentation completed the wine was raked and transferred to French Oak barrels a third new oak with the balance second and third fill. The wine underwent malolactic fermentation in the barrel and left to mature in the barrels for 11 months.



Paul Cluver Family Wine Estate
Elgin

021 844 0605
www.cluver.com