

## Paul Cluver Pinot Noir 2006

With excellent colour, this wine's expressive wild berry on the nose is complemented by hints of chocolate, violet and coffee aromas. The complex palate overflows with lingering sweet berry flavours; its finish is typical velvety. This vintage has tightly structured tannins ensuring that it will mature well.

Pinot Noir's excellent natural acidity makes it a perfect partner for a diversity of dishes. Chilled slightly (13Â° - 14Â° C), it is brilliant with seafood - shellfish, crayfish and game fish. Served at room temperature (17Â° - 18Â° C), it's good with almost anything from grilled beef and game to roasted vegetables. With cheese, especially strong hard cheese, it's a real winner.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.67   ta : 5.3 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

### 2006 Vintage

Pinot Noir 2006 Four Stars in John Platter 2008

### 2004 Vintage

Pinot Noir 2004 Four Stars in John Platter 2007

### 2003 Vintage

Pinot Noir 2003 SAA - First & Premium Class

### 2002 Vintage

Pinot Noir 2002 Four Stars in John Platter 2004

### 2001 Vintage

Pinot Noir 2001 91/100 - Wine Online (UK)

Pinot Noir 2001 Four Stars - John Platter 2003

### 2000 Vintage

Pinot Noir 2000 International Wine Challenge (Silver)

Pinot Noir 2000 Four Stars - Grape Magazine

Pinot Noir 2000 Four Stars - John Platter 2001

Pinot Noir 2000 Nominated one of top five South African Pinot Noirs by Anthony Rose in Wine Magazine (UK) February 2002

### 1998 Vintage

Pinot Noir 1998 Four Stars - John Platter 2003

Pinot Noir 1998 Four Stars - 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)

**ageing :** Of course this wine can savoured now, but you will miss out on the complexity it will gain in being cellared for five to seven years.

**in the vineyard :** The Paul Cluver Pinot Noir is from only Burgundian clones (667, 777 & 113).

**about the harvest:** Extensive, individual berry sorting was done by hand prior to crushing. Harvesting took place in the 3rd week of February 2006. Grapes were harvested at 23.5Â° B.

**in the cellar :** Crushing was followed by cold maceration at 12Â° - 14Â° Celsius for 3-5 days to ensure optimum colour and tannin extraction. The fermentation started naturally and continued for three days before being inoculated with specially chosen French yeast isolated from Burgundy to ensure a complete fermentation. During the fermentation, the skin cap was punched through by hand three to four



times per day. After fermentation, the wine was raked and transferred to French oak. 20% was new oak, the remained 2nd and 3rd fill. While maturing for 11 months, malolactic fermentation took place.

## Paul Cluver Family Wine Estate

Elgin

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