

## Paul Cluver Pinot Noir 2008

Andries believes that the essence of a great Pinot noir is the purity of fruit and the structure of the wine. The 2008 vintage has this essence, substantiated by its natural acidity. The colour has a luminosity, reminiscent of ripe cherries. The nose holds a combination of red berry, spice, mushrooms and dark chocolate. The palate is a continuation of all found on the nose. Structured and poised, with a tantalizing mineral core.

The natural acidity makes it a perfect partner with a diversity of dishes. Game fish, game birds and venison work very well, as does grilled beef and strong, hard cheese.

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

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 13.49 % vol   rs : 3.2 g/l   pH : 3.43   ta : 5.5 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Mineral   **wooded**

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

### Recent accolades and recognition

**John Platter** 2010 – 4 stars Decanter 2009 Silver medal  
Wine Spectator April 2009 87 points

**Neil Pendock** "Could Elgin be the best SA terroir for the heartbreak grape?" April 2009.

**Miguel Chan** "Paul Cluver Estate Elgin Pinot Noir shows very good colour retention across all vintage, along with one of the best pinot structure as well as longevity, found in the Cape." June 2009.

**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 :** Currently there are 18.5 hectares planted to Pinot noir on the estate, which equates to 22.8% of the total plantings. Clones include 667, 113, 115, 116 and BK5. The first vines were planted in 1989 and the youngest blocks in 2004. Vines range in age from 5 to 20 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is North/South on North east and South facing slopes and North west/South east on the South facing slopes. Height above sea level ranges from 280 to 400 meters.

**about the harvest:** Fortunately all the Pinot noir was already harvested before the late summer rain came. Harvesting started 8 February and continued until 4 March. The yield varied from 4 to 6 tons per hectare. The grapes came in at 22° - 22.8° Brix.

**in the cellar :** Only Burgundian clones (667, 113, 115 and 116) are used. Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° Celsius for 4-5 days. The fermentation was allowed to start naturally before inoculating with selected Burgundian yeast. During the fermentation, the skin cap was punched through by hand 3-4 times per day or alternatively pumped over. After fermentation the wine was racked and transferred to French oak barrels where malolactic fermentation took place. (20% new wood, the rest 2nd, 3rd and 4th fill.) Maturation in oak was for 11 months. After tasting and blending trials, the wine was racked (displaced using Nitrogen gas rather than pumping), assembled, stabilised and prepared for bottling.



**Paul Cluver Family Wine Estate**

Elgin

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