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Paul Cluver Seven Flags Pinot Noir 2010

Andries believes that the essence of a great Pinot Noir is the purity of fruit and the structure of the wine. This wine has this essence, substantiated by its natural acidity. The colour has 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 :** 13.91 % vol **rs :** 1.6 g/l **pH :** 3.61 **ta :** 5.4 g/l
type : Red **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : This wine combines site and barrel selection. It is the ultimate expression of the estate"s terroir - the culmination of dedication to the practice of viticulture and wine making.

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. Some vineyard blocks are superlative to others and it is these blocks that are earmarked for the Seven Flags Pinot noir each year. Each block is harvested and fermented separately.

about the harvest: The cool summer conditions allowed for a longer than usual hanging time. Harvesting started 16 Feb - 10 days later than the historic norm. The yield varied from 4 to 6 tons per hectare. The grapes came in at 22.95° Balling.

in the cellar : The approach to wine making follows that of the Paul Cluver Pinot Noir initially. Only Burgundian clone 113 is 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 is racked to barrel for malolactic fermentation and remains on the fine lees for 11 months. To confirm the superiority of the vineyard sites, the ear-marked Seven Flags Pinot Noir barrels are tasted blind in conjunction with all the other Paul Cluver Pinot Noir barrels in the cellar. The best barrels of the site are then selected and blended to form the Seven Flags Pinot Noir. Total new wood component equates to 25%.

Production: 730 cases (x6)
Release Date: April 2012

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