

Paul Cluver Pinot Noir 2010

Purity of the Pinot noir fruit dominates on the nose - fresh red and black berries with undertones of forest floor and mushrooms. Eleven months matured in selected French oak barrels.

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 : 13.86 % vol rs : 1.8 g/l pH : 3.59 ta : 5.5 g/l va : 0.59 g/l so2 : 59 mg/l fso2 : 24 mg/l

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

pack : Bottle **closure :** Cork

Recent accolades and recognition

John Platter 2011 - 4 stars Decanter 2009 Silver medal

Wine Spectator April 2009 87 points(April 2009) Wine Magazine, South Africa. Both Cluver Pinot noirs in Top 5 of South africa. June 2011

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 23 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.



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Elgin

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