

Paul Cluver Village Pinot Noir 2014

Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of poached ripe plums resulting in medium bodied wine with soft edges. Crafted for drinking now, it has the structure and fruit to be enjoyed for two years and beyond.

Serve with rosemary and mustard infused lamb. Asian style fish dishes or vegetarian lentil burgers.

variety : Pinot Noir | 100% Pinot Noir

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.84 % vol rs : 3.5 g/l pH : 3.46 ta : 5.2 g/l

type : Red **style :** Dry **body :** Medium

pack : Bottle **size :** 750ml **closure :** Screwcap

VPN'14 - Tim Atkin - 90 points

VPN'14 - Silver Decanter

VPN'13 - John Platter 2015 - 4 stars

in the vineyard : Currently there are 22.39 hectares planted to Pinot noir on the estate, which equates to 27.6% of the total plantings. Clones include 667, 777, 113, 115 and PN5. The first vines were planted in 1989 and the youngest blocks in 2009. Vines range in age from 5 to 24 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: Harvesting started 18 February and continued until 12th March. The yield average was 7 tons per hectare. During the summer of the 2014 harvest we experienced a lot of summer rain, this caused a lot of disease pressure, fortunately we have a lot of sorting tables ensuring only healthy grapes were processed. The grapes were harvested at night coming into the cellar at temperatures of 15° Celcius and at sugars of 22.2° - 23.8° Brix.

in the cellar :

For this wine, clones PN5, 113 and 777 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. 80% was then inoculated with selected strains of Burgundian yeast, while the rest was left to continue naturally. During the fermentation, the skin cap was punched through by hand or pumped over 2-3 times per day. The wine was transferred to French oak barrels and stainless steel tanks where malolactic fermentation took place. The wine is partially matured in French oak for 3months to add complexity and silkiness. After tasting and blending trials, the wine was racked and prepared for bottling.



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Elgin

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