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Paul Cluver Estate Pinot Noir 2014

This wine has a lovely luminosity – the colour is bright plum skin. The nose has delicate earthy almond aromas combined with cranberry, pomegranate and raspberries. On the palate these characteristics follow through combining with interesting seaweed, umami savory flavours.

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 :** 13.85 % vol **rs :** 2.2 g/l **pH :** 3.53 **ta :** 5.0 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

John Platter 2013 – 4 stars
Top100SA Wines 2013
Decanter 2013 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.
Miguel Chan "Paul Cluver Estate Elgin Pinot Noir shows very good colour retention across all vintages, along with one of the best pinot structure as well as longevity, found in the Cape." June 2009
PN'11 – Tim Atkins – Best Pinot Noirs PN'12 – Tim Atkin – 92 points

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 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 4 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.

about the harvest: Harvesting started 18 February and continued until 12th March. The yield average was 7 tons per hectare. 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 : Only Burgundian clones (667, 113,115 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 where malolactic fermentation took place. (15% new wood, the rest 2nd, 3rd and 4th fill.) Maturation in oak was for 11 months, on the lees for the full period. After tasting and blending trials, the wine was racked (displaced using Nitrogen gas rather than pumping), assembled and prepared for bottling.

Production: 2600 cases (X12)

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Elgin
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