wine.co.za
easiest way to buy wine

Paul Cluver Seven Flags Pinot Noir 2016

2016 was a vintage that gave us wines with great fruit expression and more opulence. The 2016 Seven Flags Pinot noir has a bright ruby colour, the nose is very expressive with lots of red berry notes. The taste of the wine carries on from the nose, red fruit with hints of savoury notes, minerality and great complexity. The wine is more very generous, the purity of the fruit is exceptional with great structure and length. Andries believes that the essence of a great Pinot noir is the purity of fruit and balanced acidity which gives structure to the wine.

pThe 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./p



variety : Pinot Noir | 100% Pinot Noir
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.6 % vol **rs :** 2.1 g/l **pH :** 3.63 **ta :** 5.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Seven Flags Pinot noir'12 – Parker points – 92
Seven Flags Pinot noir'12 - John Platter 2015 - 4 Stars
Seven Flags Pinot noir'11 - Tim Atkin - 94 Points

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.

in the vineyard : pCurrently there are 18.5 hectares planted to Pinot noir on the estate, which equates to 22.8% of the total plantings. Clones include 667, 777, 113, 115 and BK5. The first vines were planted in 1989 and the youngest blocks in 2004. Vines range in age from 8 to 25 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./p

in the cellar : pThe approach to winemaking follows that of the Paul Cluver Pinot noir initially. Only Burgundian clone 113 is used for Seven Flags. Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° Celsius for 6 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 20%.br /br /Production: 600 cases (x6)/p

Paul Cluver Family Wine Estate

Elgin

021 844 0605
www.cluver.com