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Paul Cluver Estate Pinot Noir 2018

This wine has a lovely luminosity - the colour is bright crimson. The nose has delicate earthy aromas combined with red and dark berry flavours. On the palate these characteristics follow through combining with interesting savoury notes and just a touch of oak on the finish

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. Vegan friendly



variety : Pinot Noir | 100% Pinot Noir
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.35 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

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." - Miguel Chan June 200

in the vineyard : Currently there are 22.9 hectares planted to Pinot noir on the estate, which equates to 30% of the total plantings. Clones include 667, 777, 113, 115 and PN5. The first vines were planted in 1989 and the youngest blocks in 2015. Vines range in age from 2 to 29 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: Picking of the grapes took place in the early hours of the morning - starting at 3 in the morning to ensure the grapes are cool. Harvesting started the 9th of February and continued until the 16th of March. Grapes came in at sugars of between 21-23 ° Brix. Fortunately, we do experience very cool night temperatures in Elgin, this helped the grapes retain freshness

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 6-8 days. The fermentation was allowed to start naturally and was then some tanks were inoculated with selected strains of Burgundian yeast after 3 – 4 days to ensure a complete fermentation. Where we experienced strong clean wild ferments, it was allowed to continue. During the fermentation, the skin cap was punched through by hand 2 times per day. After fermentation, the wine was transferred to French oak barrels where malolactic fermentation took place. (27% new wood, the rest 2nd, 3rd and 4th fill.) Maturation in oak was for 12 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.

Paul Cluver Family Wine Estate

Elgin

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