

Paul Cluver Village Pinot Noir 2018

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 : 13.25 % vol rs : 2.3 g/l pH : 3.3 ta : 5.9 g/l

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

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

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: "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 : 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. 70% 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 over 2-3 times per day. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats where malolactic fermentation took place. The wine is partially matured in French oak for 12 months 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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