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Paul Cluver Seven Flags Pinot Noir 2018

Andries believes that the essence of great Pinot Noir is the purity of fruit and balanced acidity, which gives structure to the wine. This wine embodies this essence, substantiated by its natural acidity. Well defined with amazing poise, the colour is bright red, alluring and luminous. The aroma has wonderful elegant red and dark berry fruit expression, ending with lovely soft oak notes. The palate is a combination of firm concentration and freshness, with some enticing savoury notes, and amazing length and complexity with great freshness lifting the fruit.

The natural acidity makes it a perfect partner for a diversity of dishes. Game fish, game birds and venison work very well, as do 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 :** 13.51 % vol **rs :** 2.4 g/l **pH :** 3.29 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Decanter Awards - Silver
2023 National Wine Challenge - Grand Cru

in the vineyard : At the time of harvest, there were 22.9 hectares of Pinot Noir on the estate (28% of total plantings). Clones include 667, 777, 113, 115, 943 and PN5. The first Pinot Noir vines were planted in 1989 and the youngest in 2018. Vineyards selected for Seven Flags range in age from 11-17 years, predominately clone 115 with a little 667 and 777. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is North/South on Northeast and South facing slopes and Northwest/Southeast on the South facing slopes. Height above sea level ranges from 280-400m.

about the harvest: Extensive individual berry sorting was done by hand prior to destemming, with no crushing. The selected grapes were transported in satellite tanks and the fermenting vats filled by gravity. This was followed by cold maceration at 12-14°C for 6 days.

in the cellar : The fermentation in 3.5T wooden vats was allowed to start naturally. Some completed fermentation without inoculation and others were inoculated with selected Burgundian yeast. The skin cap was punched through by hand no more than twice daily. After fermentation, the wine was pressed and racked to barrel for malolactic fermentation and remained on the fine lees for 12 months. To confirm the superiority of the vineyard sites, the earmarked Seven Flags Pinot Noir barrels are tasted blind in conjunction with all Paul Cluver Pinot Noir barrels in the cellar. The best of the site are then selected and blended to form the Seven Flags Pinot Noir. The new wood and 2nd fill components equate to 34% each, and the remainder 3rd and 4th fill.

Paul Cluver Family Wine Estate

Elgin

021 844 0605
www.cluver.com