

Paul Cluver Village Pinot Noir 2020

Beautiful aromas of red fruits intermingle with roasted spices, followed by a delicious palate of cherries and poached ripe plums. A medium-bodied wine with soft edges. Crafted to drink and be enjoyed now.

Serve with rosemary and mustard infused lamb, Asian-style fish 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 : 12.94 % vol rs : 2.4 g/l pH : 3.40 ta : 5.3 g/l

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

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

We select vineyards which have not yet reached full maturity, as younger vines tend to show more varietal character. Clones 115, 113, 777 and PN5 are used.

in the vineyard : At the time of harvest, there were 22.3 hectares of Pinot Noir on the estate, including clones 667, 777, 113, 115 and PN5. The oldest vines were planted in 1990 and the youngest in 2018, thus ranging from 2 to 30 years in age. 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: The valley has a significant diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. Harvesting of our Pinot Noir started on 4 February and finished on 28 February. Picking took place in the early hours of the morning and the grapes were kept in cold storage overnight to ensure optimal quality.

in the cellar : The whole berries were transferred without pumping to the fermentation tanks, which was followed by cold maceration at 12-14°C for 5-6 days. After cold maceration, fermentation started spontaneously, with some baths inoculated with selected strains of Burgundian yeast to ensure completion. The skin cap was punched through by hand at least 2 times per day. After fermentation and pressing, the wine was transferred to older French oak barrels and 5000 litre wooden vats for malolactic fermentation and maturation. The wine was partially matured in French oak for 10 months to add complexity and silkiness.



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