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Paul Cluver Estate Pinot Noir 2022

This wine has a lovely luminosity – the colour is bright crimson. The nose has delicate earthy aromas combined with red and dark berry flavours. These characteristics follow through on the palate where they combine with interesting savoury notes and a long lingering finish.

The natural acidity makes it a perfect partner with a diversity of dishes. The wine complements game fish, game birds and venison, as well as 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 :** 13.04 % vol **rs :** 2.6 g/l **pH :** 3.37 **ta :** 6.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

2024 National Wine Challenge - Double Gold

The growing season of the vines, prior and during to the 2021 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. We were fortunate to receive good rainfall in October 2020 and January 2021 which was of great benefit to the vineyards. Harvesting of our Pinot noir started on the 22nd of February and finishing the 16th of March. Picking of the grapes took place in the early hours of the morning, the harvested fruit being placed in cold storage overnight to ensure optimal quality.

in the vineyard : Currently there are 22.3 hectares planted to Pinot noir on the estate, and clones include 667, 777, 113, 115 and PN5. The oldest vines were planted in 1990 and the youngest blocks in 2018; the vines range in age from 3 to 31 years. 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 to 400 meters.

about the harvest: 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.

in the cellar : The fermentation was allowed to commence naturally, the fermenting juice being inoculated with selected strains of Burgundian yeast after 4-5 days to ensure a complete fermentation. During the fermentation, the skin cap was punched through by hand 2 times per day. After fermentation and pressing, the wine is transferred to French oak barrels for malolactic fermentation and maturation. (20% new, 41% 2nd and the rest 3rd, and 4th fill.) Maturation in oak was for 12 months. 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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