

Paul Cluver Estate Pinot Noir 2023

This wine has a bright crimson color with delicate earthy aromas and red and dark berry flavors. On the palate, these notes are joined by savory hints, a touch of oak, 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 : 13.49 % vol rs : 3.4 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

2024 Tim Atkin SA Special Report - 92 Points

in the vineyard : The estate has 21.96 hectares of Pinot Noir, with clones 667, 777, 113, 115, and PN5. Vines range from 2 to 33 years old, planted between 1990 and 2021.

The soil is mainly decomposed Bokkeveld Shale with varying clay depths. Vine orientation is North/South on Northeast and South-facing slopes, and Northwest/Southeast on South-facing slopes, at elevations of 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 : Fermentation began naturally, then inoculated with Burgundian yeast after five days. The skin cap was hand-punched twice daily. Post-fermentation, the wine was transferred to French oak barrels (16% new, 24% second fill, the rest third and fourth fill) for malolactic fermentation and 12 months of maturation. After tasting and blending trials, the wine was racked using nitrogen gas, assembled, and prepared for bottling.



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Elgin

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