

Paul Cluver Village Pinot Noir 2022

Paul Cluver Village Pinot Noir 2022 shows beautiful and bright red colour with aromas of red fruits, ripe cherries and is followed by a delicious palate of cherries and poached ripe plums resulting in a medium-bodied wine with soft edges.

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 : 13.43 % vol rs : 2.4 g/l pH : 3.36 ta : 6 g/l

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

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

in the vineyard : Currently there are 21.96 hectares planted to Pinot noir on the estate, clones include 667, 777, 113, 115 and PN5. The oldest vines were planted in 1990 and the youngest blocks in 2021; the vines range in age from 2 to 32 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: The growing season of the vines, prior and during to the 2022 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. Harvesting of our Pinot Noir started on the 24 February and finishing 22 March. Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight before processing 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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Elgin

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