

## Paul Cluver Village Pinot Noir 2024

Paul Cluver Village Pinot Noir 2024 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 % vol   rs : 2.6 g/l   pH : 3.3   ta : 5.6 g/l

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

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

2026 National Wine Challenge - Double Platinum  
2025 Tim Atkin SA Special Report - 90 points

Pinot Noir exudes the essence of Elgin terroir, the cool-climate and ancient soils allowing this noble Burgundian variety to portray layers of flavours and aromas in a silky regal cloak of elegance and refinement.

**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 1 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:** 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 :** For the Village Pinot Noir, we select the vineyards which have not yet reach full maturity, young vineyards tend to show more varietal character which is what we want to express in this wine. Extensive individual berry sorting was done by hand prior to destemming without crushing. The whole berries were transferred without pumping to the fermentation tanks, which was followed by cold maceration at 12-14° Celsius for 5-6 days. After cold maceration, the fermentation started spontaneously with some bathes inoculated with selected strains of Burgundian yeast to ensure complete fermentation. The skin cap was punched through by hand at least 3 times per day during fermentation. After the completion of the fermentation and pressing the wine was transferred to older French oak barrels and 5000 litre wooden vats for malolactic fermentation and maturation. The wine is matured in French oak for 10 months to add complexity and silkiness.



### Paul Cluver Family Wine Estate

Elgin

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