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Paul Cluver Estate Pinot Noir 2024

This wine has a lovely luminosity with a vivid, bright crimson colour. The nose shows delicate earthy aromas combined with red and dark berry flavours. On the palate these berry and earthy features follow through, combining with interesting savoury notes, caressing chalky tannins and a long lingering finish.

The natural acidity makes it a perfect partner with a diversity of dishes. Game fish, game birds and venison work very well, as does 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 :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.38 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 National Wine Challenge - Double Platinum
2026 Investec Trophy Wine Show - Trophy for Best Pinot Noir

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 3 to 34 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.

in the cellar : Only Burgundian clones (667, 113,115 and 777) are used. Grapes are sorted in the vineyard and again at the winery before destemming. The whole berries are gravity-fed to 3.5ton wooden vats where a cold-soak is completed over 6 days at temperatures of between 14° and 16°C. The fermentation was allowed to start naturally and after five days the wine was inoculated with selected strains of Burgundian yeast to ensure a complete fermentation. During the fermentation, the skin cap was punched through by hand twice a day. After fermentation and pressing, the wine is transferred to French oak barrels for malolactic fermentation and maturation. (19% new, 25% 2 and the balance 3 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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