

## Paul Cluver Village Pinot Noir 2025

This wine shows a seductive garnet colour with red fruit dominant on the nose and palate. A run of sour cherry gives the wine a bright freshness, with characteristic savoury elements offering that distinctive Pinot noir varietal character. The overall approachability and juiciness on the mid-palate makes this wine ideal for drinking at time of purchase.

Serve with rosemary and mustard infused lamb, Asian style fish dishes 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 : 13.3 % vol rs : 2.0 g/l pH : 3.31 ta : 5.6 g/l

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

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

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 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.

**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. Clones 115, 113, 777 and PN5 are used. 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 14°-16° Celsius for 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 2 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 12 months to add complexity and silkiness.



### Paul Cluver Family Wine Estate

Elgin

021 844 0605

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