

Paul Cluver Pinot Noir 2001

The wine has an excellent colour with lots of wild berry fruit on the nose complemented with hints of chocolate, violet and coffee aromas. The complex palate is brimming with sweet berry flavours that are long and lingering. The finish is typical of the varietal with a long velvety finish.

variety : Pinot Noir | Pinot Noir

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.55 ta : 6.2 g/l va : 0.46 g/l so2 : 77 mg/l

wooded

Pinot Noir 2001

Veritas 2002 - Bronze

Veritas 2003 - Bronze

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Pinot Noir 2000

Won a Bronze Medal at the SA Trophy Wine Show

International Wine Challenge (Silver)

Four Stars in Grape Magazine

Four Stars in John Platter 2001

Nominated one of top 5 Pinot Noir™s from South Africa by Anthony Rose in Wine Magazine (UK)

February 2002

Pinot Noir 1998

Rated best Pinot Noir in South Africa by Wine Magazine (SA) May 1999

One of 12 best new releases in Decanter Magazine (July 2000)



ageing : The wine has tightly structured tannins ensuring that it will age, it can be enjoyed young but will gain complexity if cellared for a further 5 – 7 years.

in the vineyard : Pinot noir is most probably the most difficult red wine to make, wherever you are in the world, winemakers that make Pinot noir usually have a passion for Pinot noir. At Paul Cluver Estate Wines we are not only passionate about Pinot noir but also about winemaking.

Aspect: Southeast, Southwest and Northeast.

Hectares: 15

Planting date: 1989 to 1992

Clone: PN 113 and PN5

Rootstock: 101-14 Mgt and Richter 99

Planting width: 2.5m by 1.0m

Average production over 3 years:6 tons/ha

about the harvest: The grapes were harvested at 24.2° Balling, acidity 7.8 and pH 3.45.

in the cellar : The Paul Cluver Pinot noir is mainly from the Burgundian 113 clone with 5 % PN 5 clone. To ensure the optimum colour and tannin structure the grapes were given a cold maceration at 12 – 14° Celsius for 3-5 days prior to fermentation. The fermentation started naturally but was inoculated with a French yeast isolated in Burgundy. During the fermentation the skin cap is punched through by hand three to four times per day. After the fermentation completed the wine was racked and transferred to French Oak barrels a third new oak with the balance second and third fill. The wine underwent malolactic fermentation in the barrel and left to mature in the barrels for 11 months.

Paul Cluver Family Wine Estate

Elgin

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