

## Paul Cluver Pinot Noir 2002

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 | 100% Pinot Noir

**winery :** Paul Cluver Family Wine Estate

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 14.5 % vol   rs : 2.5 g/l   pH : 3.54   ta : 5.9 g/l   va : 0.73 g/l   so2 : 80 mg/l   fso2 : 38 mg/l

**type :** Red      **wooded**

**pack :** Bottle

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.

Swiss Airlines International Wine Awards 2004 - Seal of Approval

**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 :** 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:**

Harvest Date: 14 February 2002.

Analysis at Harvest:

Sugar: 24.1°B

Acidity: 8.9 g/l

pH: 3.19

**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 selected French yeast isolated from 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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