

VILLAGE PINOT NOIR, PAUL CLUVER

Vintage

2022


PAUL CLUVER WINES



This is Paul Cluver's entry level Pinot Noir, so named to replicate the village classification in Burgundy.

TASTING NOTE

This wine 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. Crafted to be drink and enjoyed now.

VINTAGE CONDITIONS

The growing season of the vines, prior and during to the 2022 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. Harvesting of Pinot noir started on 24th Feb and finishing 22nd March. Picking took place in the early hours of the morning and stored in cold storage overnight before processing to ensure optimal quality.

VINIFICATION DETAILS

The Village Pinot Noir, is selected from young vineyards, which tend to show good varietal character. Extensive individual berry sorting is done by hand prior to destemming without crushing. Whole berries are transferred without pumping to the fermentation tanks, followed by cold maceration at 12°- 14° C for 5-6 days. Fermentation then starts spontaneously, with some inoculated with selected strains of Burgundian yeast to ensure complete fermentation. The skin cap is punched through by hand at least 3 times per day during fermentation. After fermentation and pressing, the wine is transferred to older French oak barrels and 5000 litre wooden vats for malolactic fermentation and maturation. The wine is matured in French oak for 9 months to add complexity and silkiness.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.4
pH	Acidity
3.36	6.0

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Andries Burger	None	Screw top	Elgin	Yes