



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

After a cold winter in 2023 with above average rainfall, Elgin experienced superb growing conditions leading to the 2024 harvest. There is a big diurnal difference due to the altitude, so the nights were cool and days moderate during Spring and early Summer allowing for the development of diverse flavours and natural high acidity.

VINIFICATION DETAILS

The Village Pinot Noir, is selected from vineyards which have not yet reach full maturity, young vineyards tend to show more varietal character which is expressed 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 12°- 14° Celsius for 5-6 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 3 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 10 months to add complexity and silkiness.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.6
pH	Acidity
3.30	5.6

AWARDS

DWWA: Silver

ATTRIBUTES

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