



VILLAGE PINOT NOIR, PAUL CLUVER

Vintage

2020



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

TASTING NOTE

Beautiful aromas of red fruits intermingle with roasted spices, followed by a delicious palate of cherries and poached ripe plums. A medium-bodied wine with soft edges. Crafted to drink and be enjoyed now.

VINTAGE CONDITIONS

The valley has a significant diurnal difference due to the altitude, thus the evenings were cool and days moderate during harvest. Harvesting of the Pinot Noir started on 4 February and finished on 28 February. Picking took place in the early hours of the morning and the grapes were kept in cold storage overnight to ensure optimal quality.

VINIFICATION DETAILS

Cluver select vineyards which have not yet reached full maturity, as younger vines tend to show more varietal character. 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°C for 5-6 days. After cold maceration, fermentation started spontaneously, with some baths inoculated with selected strains of Burgundian yeast to ensure completion. The skin cap was punched through by hand at least 2 times per day. After fermentation and pressing, the wine was transferred to older French oak barrels and 5000 litre wooden vats for malolactic fermentation and maturation. The wine was partially matured in French oak for 10 months to add complexity and silkiness.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	2.4
pH	Acidity
3.40	5.3

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