

VILLAGE PINOT NOIR, PAUL CLUVER

Vintage

2019



PAUL CLUVER WINES



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

TASTING NOTE

Aromas of red fruits intermingle with roasted spices followed by an elegant palate of poached ripe plums resulting in medium-bodied wine with soft edges.

VINTAGE CONDITIONS

Weather conditions leading to the 2019 harvest were dry. The valley where the estate is based has quite a big diurnal difference due to the altitude, thus the evenings were cool and days moderate during harvest. Due to the dry summer, harvesting was early, starting on 11th February and finishing on 6th March. Picking of the grapes took place from 3am in the morning to ensure the grapes were cool.

VINIFICATION DETAILS

For this wine, clones 115 113 777 and PN 5 are used. Extensive individual berry sorting was done by hand prior to crushing, which was followed by cold maceration at 12-14°C for two to three days. After cold maceration, the different batches were inoculated with selected strains of Burgundian yeast and the skin cap was punched through by hand 1-2 times per day during fermentation. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats for the completion of malolactic fermentation. The wine was partially matured in French oak for 9 months to add complexity and silkiness.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	2.5
pH	Acidity
3.37	5.6

ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent

Fyneo



Closure

Screw top



Region

Elgin



Vegan

Yes