

VILLAGE PINOT NOIR, PAUL CLUVER

Vintage

2017



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. Poached ripe plums are evident on the silky palate - this is medium bodied wine with soft edges.

VINTAGE CONDITIONS

Harvesting started on 10th February and continued until 8th March, with an average yield of 6 tons per hectare. After a dry winter the summer leading to the 2017 harvest will be remembered as one of the driest in the Western Cape. Fortunately, Cluver experience very cool night temperatures in Elgin which helped the grapes retain freshness.

VINIFICATION DETAILS

Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° celsius for 4-5 days. The fermentation was allowed to start naturally, with 80% then inoculated with selected strains of Burgundian yeast, while the rest was left to continue naturally. During the fermentation the skin cap was punched through by hand 2-3 times per day. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats where malolactic fermentation took place. The wine is partially matured in French oak for 11 months to add complexity and silkiness. After tasting and blending trials, the wine was racked and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.3
pH	Acidity
3.46	5.5

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent

None



Closure

Screw top



Region

Elgin



Vegan

Yes