

PINOT NOIR, PAUL CLÜVER

Vintage

2021



Currently there are 22 hectares planted to Pinot Noir on the estate, 27.6% of the total plantings. Only Burgundian clones are used for this cuvée.

TASTING NOTE

This wine has a lovely luminosity, the colour bright crimson. The nose has delicate earthy aromas combined with red and dark berry flavours. On the palate these characteristics follow through combining with interesting savoury notes and a long lingering finish.

VINTAGE CONDITIONS

The growing season consisted of moderate day and cool night temperatures which was ideal for the development of quality grapes. The area was fortunate to receive good rainfall in October 2020/January 2021 benefitting the vineyards greatly. Harvesting of the Pinot Noir started on 22nd Feb and finished 16th March. Picking took place in the early hours of the morning and stored in cold storage overnight for optimal quality.

VINIFICATION DETAILS

Extensive individual berry sorting was done by hand prior to crushing, followed by cold maceration at 12°- 14° Celsius for 6-8 days. The fermentation was allowed to start naturally, then inoculated with selected strains of Burgundian yeast after 4-5 days to ensure a complete fermentation. During fermentation, the skin cap was punched through by hand twice a day. After fermentation and pressing, the wine was transferred to French oak barrels for malolactic fermentation and maturation. (20% new, 41% 2nd and the rest 3rd and 4th fill.) Maturation in oak was for 12 months, on the lees for the full period. After tasting and blending trials, the wine was racked (displaced using Nitrogen gas rather than pumping), assembled and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.6
pH	Acidity
3.36	6.5

AWARDS

Tim Atkin MW: 93 pts
IWC: 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