

PINOT NOIR, PAUL CLUVER

Vintage

2020





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.1
рН	Acidity
3.36	6.5

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 just a touch of oak and a long lingering finish.

VINTAGE CONDITIONS

The growing season of the vines, prior and during to the 2020 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. The area was fortunate to receive more than average rain in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting of the Pinot noir started on 4th of February and finishing 28th of February Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight to ensure optimal quality.

VINIFICATION DETAILS

Extensive berry sorting was done by hand prior to crushing, then cold maceration at 12°-14° C for 6-8 days. The fermentation is allowed to start naturally, and then inoculated with selected strains of Burgundian yeast after 4-5 days to ensure a complete fermentation. During which, the skin cap was punched by hand 2 times per day. After fermentation and pressing, the wine is transferred to French oak barrels for malolactic fermentation and maturation (22% new, the rest 2nd, 3rd, and 4th fill.) for 12 months, on the lees for the full period. After tasting and blending trials, the wine is racked (displaced using Nitrogen gas rather than pumping), assembled and prepared for bottling.

ATTRIBUTES

