

PINOT NOIR, PAUL CLÜVER

Vintage

2017



PAUL CLÜVER WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.6
pH	Acidity
3.49	5.3

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 is bright crimson. The nose has delicate earthy aromas combined with red and dark berry flavours which follow through to the palate where they combine with interesting savoury notes and just a touch of oak on the finish.

VINTAGE CONDITIONS

Harvesting of Pinot Noir 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, very cool night temperatures in Elgin 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°C for 6-8 days. The fermentation was allowed to start naturally, with some tanks then inoculated with selected strains of Burgundian yeast after 3-4 days to ensure a complete fermentation. During fermentation, the skin cap was punched through by hand twice a day. The wine was then transferred to French oak barrels where malolactic fermentation took place (32% new wood, the rest 2nd, 3rd and 4th fill.) Maturation in oak was for 11 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.

AWARDS

Tim Atkin MW: 93 pts
DWWA: Silver
IWC: Silver

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes



Winemaker

Andries Burger



Fined Using



Closure

Screw top



Region

Elgin



Vegan

Yes