

SEVEN FLAGS PINOT NOIR, PAUL CLÜVER

Vintage

2017



PAUL CLÜVER WINES



Seven Flags Pinot Noir combines site and barrel selection to produce the ultimate expression of the Paul Clüver estate's terroir.

TASTING NOTE

This is a very well defined wine with an alluring, luminous colour. The aroma has elegant red and dark fruit expression ending with lovely soft oak notes. All these follow through on the palate with some savoury notes as well, the palate has great length and complexity with freshness lifting the fruit.

VINTAGE CONDITIONS

With the Western Cape being in a three-year drought, the summer leading to the 2017 harvest will be remembered as one of the driest. Fortunately, the very cool night temperatures experienced in Elgin helped the grapes retain freshness. Harvest of Seven Flags Pinot Noir started on 22nd February with the picking completed on 27th February.

VINIFICATION DETAILS

The approach to winemaking for Seven Flags follows that of the Paul Clüver Pinot Noir initially. Extensive individual berry sorting was done by hand prior to destemming, no crushing of the grapes is allowed. After destemming the berries were transported in satellite tanks and the fermenting vats filled by gravity. This was followed by cold maceration at 12° - 14°C for 6 days. The fermentation in 3.5 ton wooden vats was allowed to start naturally, some vats completed fermentation without inoculation and others were inoculated with selected Burgundian yeast. During the fermentation, the skin cap was punched through by hand no more than twice per day. After fermentation, the wine was pressed and racked to barrel for malolactic fermentation and remained on the fine lees for 12 months. To confirm the superiority of the vineyard sites, the ear-marked Seven Flags Pinot Noir barrels were tasted blind in conjunction with all the other Paul Clüver Pinot Noir barrels in the cellar. The best barrels of the site were then selected and blended to form the Seven Flags Pinot Noir. The total new wood component equates to 14%, second fill barrels are 41% with the rest 3rd and 4th fill.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.9
pH	Acidity
3.53	5.4

ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent

None



Closure

Cork



Region

Elgin



Vegan

Yes