

SEVEN FLAGS PINOT NOIR, PAUL CLÜVER

Vintage

2016



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 floral 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

After a dry winter the summer leading to the 2016 harvest will be remembered as one of the driest in the Western Cape, it was also the earliest harvest experienced at Paul Clüver Wines. Fortunately the very cool night temperatures experienced in Elgin helped the grapes retain freshness. Harvest of Seven Flags Pinot Noir commenced on 17th February and was completed by 26th 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 before inoculating with selected Burgundian yeast after a third of the fermentation was completed. During the fermentation, the skin cap was punched through by hand no more than twice per day. After fermentation, the wine was racked to barrel for malolactic fermentation and remained on the fine lees for 11 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. Total new wood component equates to 38%.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.1
pH	Acidity
3.63	5.0

AWARDS

Tim Atkin MW: 95 pts
IWC 2018: Silver
IWSC 2018: Silver

ATTRIBUTES

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



Winemaker

Andries Burger



Fining Agent

None



Closure

Cork



Region

Elgin



Vegan

Yes