

2017

ESTATE PINOT NOIR



"Paul Cluver Estate Elgin Pinot Noir shows very good colour retention across all vintages, along with one of the best

pinot structure as well as longevity, found in the Cape."- Miguel Chan June 2009

WINEMAKING

Only Burgundian clones (667, 113, 115 and 777) are used. Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° Celsius for 6-8 days. The fermentation was allowed to start naturally and was then some tanks were inoculated with selected strains of Burgundian yeast after 3 – 4 days to ensure a complete fermentation. Where we experienced strong clean wild ferments, it was allowed to continue. During the fermentation, the skin cap was punched through by hand 2 times per day. After fermentation, the wine was 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.

TASTING NOTES

This wine has a lovely luminosity – the colour is 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 on the finish.

FOOD PAIRING

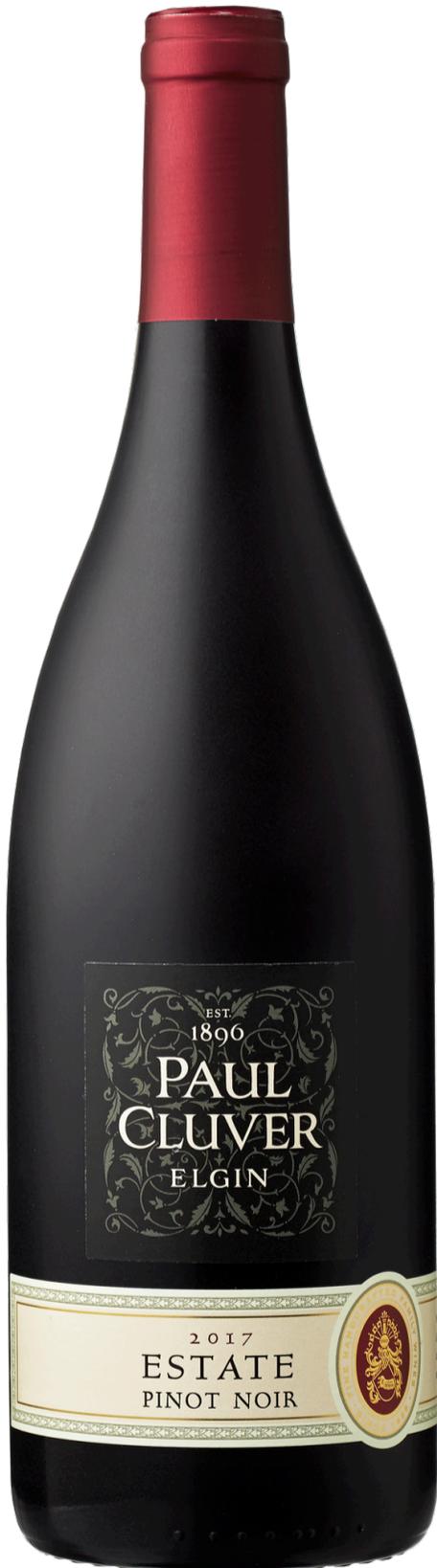
The natural acidity makes it a perfect partner with a diversity of dishes. Game fish, game birds and venison work very well, as does grilled beef and strong, hard cheese. Vegan friendly.

VINEYARDS AND VINES

Currently there are 22.9 hectares planted to Pinot noir on the estate, which equates to 30% of the total plantings. Clones include 667, 777, 113, 115 and PN5. The first vines were planted in 1989 and the youngest blocks in 2015. Vines range in age from 2 to 29 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is North/South on North east and South facing slopes and North west/South east on the South facing slopes. Height above sea level ranges from 280 to 400 meters.

HARVEST REPORT

After a dry winter the summer leading to the 2016 harvest will be remembered as one of the driest in the Western Cape. Fortunately, we do experience very cool night temperatures in Elgin, this helped the grapes retain freshness. We started the harvest of Pinot noir on the 10th of February and completed the picking on the 8th of March.



100% Pinot noir | Release Date May 2018 |
Production 2 800 cases (x12)

Alcohol 13.8% | Total Acidity 5.3g/l |
Residual Sugar 2.6g/l | pH 3.49

