

PAUL CLUVER

Paul Cluver "Village" Pinot Noir 2019

RANGE NAME	—
WINE OF ORIGIN	Elgin, South Africa
VINTAGE	2019
VARIETALS	Pinot Noir
WINE TYPE	Red
WINE MAKER	Andries Burger

VINEYARD NOTES

Currently there are 22.9 hectares planted to Pinot Noir on the estate, which equates to 30% of the total plantings. Vines range in age from 4 to 30 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. Weather conditions leading to the 2019 harvest was dry. The valley, where our estate is based, has quite a big diurnal difference due to our altitude, thus the evenings was cool and days moderate during harvest. Due to the dry summer, harvesting was early, starting on the 11th of February and finishing the 6th of March. Picking of the grapes took place in the early hours of the morning starting at 3am, to ensure the grapes are cool.

WINEMAKING NOTES

Extensive individual berry sorting was done by hand prior to crushing, which was followed by cold maceration at 12-14 Celsius for 2-3 days. After cold maceration, the different batches were inoculated with selected strains of Burgundian yeast and the skin cap was punched through by hand 1-2 times per day during fermentation. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats for the completion of malolactic fermentation. The wine is partially matured in French oak for 9 months to add complexity and silkiness.

TASTING NOTES

Serve with rosemary and mustard infused lamb Asian style fish dishes or vegetarian lentil burgers.



RESIDUAL SUGAR	2.5 g/L
PH	3.37





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ALCOHOL	13.18 %
TOTAL ACID	5.6 g/L
BOTTLES PRODUCED	36000
BOTTLE SIZE	750ml
BOTTLES PER CASE	12