

Paul Cluver Estate Pinot noir 2016

100 % Pinot noir	Release date	Production 1300 cases (x12)
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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 28 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, it was also the earliest harvest we experience here at Paul Cluver Wines. Fortunately, do we experience very cool night temperatures in Elgin, this helped the grapes retain freshness. We started the harvest of Pinot noir on the 1st of February and completed the picking on the 3rd of March.

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. (18% 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.

Analysis

Alcohol 13.66%	Total Acidity 5.2 g/l	Residual sugar 2.0 g/l	pH 3.52
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Recent accolades and recognition

- Pinot Noir 2013 – Tim Atkin – 92 Points
- Pinot Noir 2013 – Old Mutual Trophy Wine Show – Bronze
- Pinot Noir 2013 – IWC – Silver
- Pinot Noir 2013 – Decanter 2015 – Gold
- Pinot Noir 2014 – Decanter 2016 – Silver
- Pinot Noir 2014 – IWC – Bronze
- Pinot Noir 2014 – Top 100 SA Wines – Double Silver
- Pinot Noir 2015 – Tim Atkin 2016 Report – 93 Points
- Pinot Noir 2015 – Parker Ratings 2017 – 89 Points
- Pinot Noir 2015 – Decanter 2017 – Silver
- Pinot Noir 2015 – Platter 2017 – 4Stars
- Pinot Noir 2015 – IWSC 2017 – Silver
- Pinot Noir 2016 – Tim Atkin 2017 – 93 Points

Miguel Chan *“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.”* June 2009