



PAUL
CLÜVER

FAMILY WINES

Estate Pinot Noir 2020

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°C for 6-8 days. Fermentation was allowed to start naturally and then inoculated with selected strains of Burgundian yeast after 4-5 days to ensure completion. During fermentation, the skin cap was punched through by hand twice daily. After fermentation and pressing, the wine was transferred to French oak barrels for malolactic fermentation and maturation (22% new, the rest 2nd, 3rd and 4th fill.) Maturation was for 12 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.

Harvest Report

The growing season of the vines, prior to and during to the 2020 harvest, consisted of moderate daytime and cool night temperatures, which was ideal for the development of quality grapes. We were fortunate to receive higher than average rain in October 2019 and January 2020, which benefited the vineyards greatly. Harvesting of our Pinot Noir started on 4 February and finished on 28 February Picking took place in the early hours of the morning and grapes were kept in cold storage overnight to ensure optimal quality.

Vine & Vineyards

At the time of harvest, there were 22.3 hectares of Pinot Noir on the estate, including clones 667, 777, 113, 115 and PN5. The oldest vines were planted in 1990 and the youngest in 2018, thus ranging from 2 to 30 years in age. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is North/South on Northeast and South facing slopes and Northwest/Southeast on the South facing slopes. Height above sea level ranges from 280-400m.

Tasting Notes

This wine has a lovely luminosity, the colour is bright crimson. The nose has delicate earthy aromas combined with red and dark berries. On the palate, these characteristics follow through, combining with interesting savoury notes and just a touch of oak for a long lingering finish.

Food Pairing

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

100% Pinot noir | Release Date July 2021 | Production 4 000 cases (x6)

Alcohol 13.04% | Total Acidity 5.5g/l | Residual Sugar 2.1g/l | pH 3.36

