

Paul Cluver Village Pinot noir 2017

100% Pinot Noir • Release date May 2018 • Production 2 800 cases (x12)

- **Vineyards and Vines**

Currently there are 22.9 hectares planted to Pinot noir on the estate, which equates to 28% of the total plantings. Clones include 667, 777, 113, 115 and PN5. The first vines were planted in 1989 and the youngest blocks in 2009. Vines range in age from 2 to 29 years, average 16 yrs. 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**

Harvesting started 10th of February and continued until 8th March. The yield average was 6 tons per hectare. After a dry winter the summer leading to the 2017 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.

- **Winemaking**

For this wine, clones PN5, 113 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 4-5 days. The fermentation was allowed to start naturally. 80% was then inoculated with selected strains of Burgundian yeast, while the rest was left to continue naturally. During the fermentation, the skin cap was punched through by hand over 2-3 times per day. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats where malolactic fermentation took place. The wine is partially matured in French oak for 11 months to add complexity and silkiness. After tasting and blending trials, the wine was racked and prepared for bottling.

- **Tasting notes**

Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of poached ripe plums resulting in medium bodied wine with soft edges. Crafted for drinking now, it has the structure and fruit to be enjoyed for two years and beyond.

- **Food pairing**

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

- **Analysis**

Alcohol 13.84% • Total Acidity 5.5g/l • Residual Sugar 2.3g/l • pH 3.46

