



PINOT NOIR 2016

PAUL CLUVER SEVEN FLAGS

WINEMAKING

The approach to winemaking follows that of the Paul Cluver Pinot noir initially. Extensive individual berry sorting was done by hand prior to destemming, no crushing of the grapes is allowed. After destemming the berries are transported in satellite tanks and the fermenting vats are filled by gravity. This was followed by cold maceration at 12°-14° Celsius for 6 days. The fermentation in 3.5-ton wooden vats was allowed to start naturally before inoculating with selected Burgundian yeast after a third of the fermentation was completed. During the fermentation, the skin cap was punched through by hand no more than twice per day. After fermentation, the wine was pressed and racked to barrel for malolactic fermentation and remained on the fine lees for 11 months. To confirm the superiority of the vineyard sites, the ear-marked Seven Flags Pinot noir barrels are tasted blind in conjunction with all the other Paul Cluver Pinot noir barrels in the cellar. The best barrels of the site are then selected and blended to form the Seven Flags Pinot noir. Total new wood component equates to 38%.

TASTING NOTES

The 2016 Seven Flags Pinot noir has a bright ruby colour, the nose is very expressive with lots of red berry notes. The taste of the wine carries on from the nose, red fruit with hints of savory notes, minerality and great complexity. The wine is very generous, the purity of the fruit is exceptional with great structure and length.



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 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. Seven Flags is a grape selection from one of the oldest Pinot noir vineyards, planted to clone 113 in 1990.

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 experienced 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 Seven Flags Pinot noir on the 17th of February and completed the picking on the 26th of February.

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.

100% Pinot Noir | Release Date May 2018 | Production 900 cases (x6)

Alcohol 13.6% | Total Acidity 5.0g/l | Residual Sugar 2.1g/l | pH 3.63