



PAUL CLÜVER

FAMILY WINES



Seven Flags Pinot Noir 2024

The farm's more mature Pinot Noir vineyards, aged between 11 and 17 years, are sought-out for making our icon Pinot Noir, the Seven Flags. Aged in selected French oak barrels for 12 months, Seven Flags Pinot Noir succeeds in offering a Pinot Noir of striking individuality with layered complexity harnessed to showcase its distinctive sense of place.

Vineyards

Currently there are 21.11 hectares planted to Pinot noir on the estate, which equates to 31% of the total plantings. Clones include 667, 777, 113, 115, 943 and PN5. The first Pinot noir vines were planted in 1989 and the youngest blocks in 2025. Vineyards selected for Seven Flags range in age from 17 to 24 years of age with predominately clone 115, with a little bit of 667 and 777 as well. The soil is decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is mostly 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.

Winemaking

Extensive individual berry sorting was done by hand prior to destemming, with no crushing of the grapes permitted. After destemming the berries are transported in satellite tanks and the fermentation vats filled by gravity. This was followed by cold maceration at 14°- 16° Celsius for 6 days. The fermentation in 3.5-ton wooden vats commenced naturally, some vats completed fermentation without inoculation and others were inoculated with selected Burgundian yeast. 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 12 months. French oak barrels were used for maturation, with 38% of the wine aged in new oak, 28% in 2nd fill wood and the balance in 3rd and 4th fill. To confirm the superiority of the vineyard sites, the earmarked 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.

Analysis

Alc 13.55% | TA 5.5 g/l | RS 2.5 g/l | pH 3.32

Tasting Notes

This wine tastes like the icon Elgin Pinot Noir that it is. Bright red and luminous in the glass, this wine offers an elegant bouquet of red and dark berries with subtle floral and soft oak nuances. On the palate, it shows firm concentration, lively acidity, and a fine structure, with savoury notes adding depth and complexity. The fruit is fresh and expressive, supported by moderate alcohol and seamless balance, culminating in a long, refined 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.

100% Pinot noir | Release Date: April 2026 | Production: 355 cases

