



PAUL CLÜVER

FAMILY WINES

Estate Pinot Noir 2023

Pinot Noir exudes the essence of Elgin terroir, the cool-climate and ancient soils allowing this noble Burgundian variety to portray layers of flavours and aromas in a silky regal cloak of elegance and refinement.



Vineyards

The estate has 21.96 hectares of Pinot Noir, with clones 667, 777, 113, 115, and PN5. Vines range from 2 to 33 years old, planted between 1990 and 2021. The soil is mainly decomposed Bokkeveld Shale with varying clay depths. Vine orientation is North/South on Northeast and South-facing slopes, and Northwest/Southeast on South-facing slopes, at elevations of 280 to 400 meters.

Wine making

Only Burgundian clones (667, 113, 115, 777) are used. Berries were hand-sorted before crushing, followed by cold maceration at 12°-14°C for 6-8 days. Fermentation began naturally, then inoculated with Burgundian yeast after five days. The skin cap was hand-punched twice daily. Post-fermentation, the wine was transferred to French oak barrels (16% new, 24% second fill, the rest third and fourth fill) for malolactic fermentation and 12 months of maturation. After tasting and blending trials, the wine was racked using nitrogen gas, assembled, and prepared for bottling.

Winemakers notes

This wine has a bright crimson color with delicate earthy aromas and red and dark berry flavors. On the palate, these notes are joined by savory hints, a touch of oak, and a long, lingering finish.

Food Pairing

Its natural acidity pairs well with a variety of dishes, including game fish, game birds, venison, grilled beef, and strong, hard cheese. It's also vegan-friendly.

Wine Details

100% Pinot Noir | Alc 13.49% | TA 5.9g/l | RS 3.4 g/l | pH 3.35

Pursuing Elgin Excellence

