



PAUL
CLÜVER

FAMILY WINES

Village Pinot Noir 2023

Harvest Report

After a cold winter with good rainfall, we experienced fine growing conditions leading to the 2023 harvest. The moderate day temperatures and cool nights were ideal for the development of flavour and retaining high natural acidities in the grapes. However, unseasonal bouts of rain in March made for challenging vineyard conditions during harvest. Fortunately, precision vineyard management programmes and logistical astuteness in the cellar allowed us to complete the harvest with a healthy crop of fruit of optimal quality. The cool summer made for a late start to harvest, with the picking of Pinot noir commencing on the 13th of February. The last Pinot noir grapes were harvested on the 13th of March. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure vibrant freshness and health. Grapes were harvested between 21.8 23.4° Brix., with acidities between 6.2 and 7.8 g/l.

Vines & Vineyards

Currently there are 19.4 hectares planted to Pinot noir on the estate, clones include 667, 777, 113, 115 and PN5. The oldest vines were planted in 1990 and the youngest blocks in 2021; the vines range in age from 3 to 33 years. 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 to 400 meters.

Winemaking

For the Village Pinot noir, we select the vineyards which have not yet reach full maturity as young vineyards tend to show more primary varietal character, a feature of this wine. Clones 115, 113, 777 and PN5 are used. Extensive individual berry-sorting was done by hand prior to destemming without crushing. The whole berries were transferred without pumping to the fermentation tanks, which was followed by cold maceration at 12°-14° Celsius for 5-6 days. After cold maceration, the fermentation started spontaneously with some batches inoculated with selected strains of Burgundian yeast to complete the sugar-to-alcohol conversion. The skin-cap was punched through by hand at least 3 times per day. After the completion of the fermentation and pressing the wine was transferred to older French oak barrels and 5000 litre wooden vats for malolactic fermentation and maturation, with a small portion remaining in stainless steel for vivid freshness. The wine is matured for 9 months to add complexity and silkiness. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.

Tasting Notes

This wine has a classic, evocative garnet colour with aromas of dark fruit and wild-brush. On the palate tastes of sour-cherry and cranberry are present, with an intriguing whisper of rose-petal. This medium-bodied wine is fresh and alert, with the soft edges and supple tannins elevating the flavours to delicious heights of Pinot noir pleasure. Crafted to drink and enjoy now.

Food Pairing

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

90% Pinot noir | Release Date December 2023 | Production cases 13 900 (x6)

Alcohol 13% | Total Acidity 5.5 g/l | Residual Sugar 2.5g/l | pH 3.38

