

Paul Cluver Seven Flags Pinot noir 2014

100 % Pinot noir	Release date August 2016	Production 600 cases (x6)
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This wine combines site and barrel selection. It is the ultimate expression of the estate's terroir - the culmination of dedication to the practice of viticulture and wine making.

Vineyards and Vines

Currently there are 22 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 6 to 25 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 vineyard, planted to clone 113 in 1990.

Harvest report

Very difficult vintage with lots of late summer rain. The Seven Flags grapes were harvested the 24th February 2014 at 22.8° Balling. The yield was 7 tons per hectare. Extensive sorting was done to ensure only the best grapes were used in making this wine.

Winemaking

The approach to winemaking follows that of the Paul Cluver Pinot noir initially. Only Burgundian clone 113 is used for Seven Flags. Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° Celsius for 6 days. The fermentation in two 3.5 ton wooden vats was allowed to start naturally before inoculating with selected Burgundian yeast. During the fermentation, the skin cap was punched through by hand 3-4 times per day or alternatively pumped over. After fermentation, the wine is racked to barrel for malolactic fermentation and remains 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 20%.

Tasting notes

Andries believes that the essence of a great Pinot noir is the purity of fruit and the structure of the wine. This wine has this essence, substantiated by its natural acidity. The colour has a wonderful luminosity, reminiscent of ripe cherries. The nose holds a combination of red berry, spice, mushrooms and dark chocolate. The palate is a continuation of all found on the nose. Structured and poised, with a tantalizing mineral core.

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.

Analysis

Alcohol	13.84 %	Total Acidity	5.1 g/l	Residual sugar	2.6 g/l	pH	3.58
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