EST. 1896

PAUL CLÜVER

FAMILY WINES

Estate Pinot Noir 2022

Harvest Report

The growing season of the vines, prior and during to the 2022 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. Harvesting of our Pinot noir started on the 24th of February and finishing the 22nd of March. Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight to ensure optimal quality.

Vines & Vineyards

Currently there are 21.96 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 1 to 32 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

Only Burgundian clones (667, 113,115 and 777) are used. Extensive individual berry sorting was done by hand prior to crushing. This was followed by cold maceration at 12°- 14° Celsius for 6-8 days. The fermentation was allowed to start naturally, and then inoculated with selected strains of Burgundian yeast after 4-5 days to ensure a complete fermentation. During the fermentation, the skin cap was punched through by hand 2 times per day. After fermentation and pressing, the wine is transferred to French oak barrels for malolactic fermentation and maturation. (16% new, 24% 2nd and the rest 3rd, and 4th fill.) Maturation in oak was for 12 months.After tasting and blending trials, the wine was racked (displaced using Nitrogen gas rather than pumping), assembled and prepared for bottling.

Tasting Notes

This wine has a lovely luminosity – the colour is bright crimson. The nose has delicate earthy aromas combined with red and dark berry flavours. On the palate these characteristics follow through combining with interesting savoury notes and just a touch of oak and a long lingering 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. Vegan friendly

100% Pinot noir | Release Date Aug 2023 | Production 2 457cases (x6)

Alcohol 13.43% | Total Acidity 6.4g/l | Residual Sugar 3.1g/l | pH 3.29

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