



P A S C A L / S C H I L D T

Winery:	Paul Cluver Wines
Wine:	Estate Pinot Noir
Vintage:	2015
Appellation:	Elgin
Winemaker/Winegrower:	Andries Berger
Harvest Notes:	<p>Vineyards and Vines Currently there are 22.9 hectares planted to Pinot noir on the estate, which equates to 30% of the total plantings. The first vines were planted in 1989 and the youngest blocks in 2015. Vines range in age from 1 to 27 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.</p> <p>Harvest report 2015 Will be remembered as one of the best vintages we have experienced in the Western Cape and in Elgin. We started the harvest of Pinot noir on the 3rd of February and completed the picking on the picking the 20th of the same month. Due to strong South Easterly wind during flowering we had a very small crop, fortunately with lots of concentration.</p>
Cellar Notes:	<p>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 4-8 days. The fermentation was allowed to start naturally and was then inoculated with selected strains of Burgundian yeast after 3 – 4 days to ensure a complete fermentation. During the fermentation, the skin cap was punched through by hand over 2 times per day. The wine was transferred to French oak barrels where malolactic fermentation took place. (15% new wood, the rest 2nd, 3rd and 4th fill.) Maturation in oak was for 11 months, on the lees for the full period. After tasting and blending trials, the wine was racked (displaced using Nitrogen gas rather than pumping), assembled and prepared for bottling.</p>
Tasting Notes:	<p>This wine has a lovely luminosity – the colour is bright plum skin. The nose has delicate earthy almond aromas combined with cranberry, pomegranate and raspberries. On the palate these characteristics follow through combining with interesting seaweed, umami savory flavours.</p>
Aging & Drinking Suggestions:	<p>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.</p>
Technical Notes:	
Soil	Decomposed Bokkeveld Shale with underlying clay layers of varying depths
Acidity	5.5 g/l
pH	3.4
Residual Sugars	2.7 g/l
ABV	13.44%
Barrel Maturation	11 months
Production (bottles)	