



PASCAL/SCHILDT

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| Winery: | PAUL CLUVER WINES |
| Wine: | ESTATE PINOT NOIR |
| Vintage: | 2013 |
| Appellation: | ELGIN SOUTH AFRICA |
| Winemaker/Winegrower: | ANDRIES BURGER |
| Harvest Notes: | Harvesting started 18 February and continued until 20th March. The yield average was 5.4 tons per hectare. The grapes were harvested at night coming into the cellar at temperatures of 15° Celcius and at sugars of 22.27° - 23.55° Brix. |
| Cellar Notes: | 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 5-8 days. The fermentation was allowed to start naturally. 80% was then inoculated with selected strains of Burgundian yeast, while the rest was left to continue naturally. 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 2 nd , 3 rd and 4 th 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. |
| Tasting Notes: | 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. |
| Aging & Drinking Suggestions: | 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. |
| Technical Notes: | |
| Soil | 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. |
| Acidity | 0.57g/l |
| pH | 3.49g/l |
| Residual Sugars | 2.3g/l |
| ABV | 13.5% |
| Barrel Maturation | 11 Months |
| Production (bottles) | 2500x12 |