



SOUTH AFRICA BUSINESS & INVESTMENTS



PAUL CLUVER PINOT NOIR ESTATE 2014

After hand-picking, the cold maceration of the grapes is allowed at a controlled temperature of 12/14 ° C for 5/8 days. The fermentation, which starts spontaneously, is then aided by the inoculation of selected yeasts on 80% of the mass, while in the remaining 20% it proceeds naturally. During this period, at least 2 daily replenishments take place. The wine is then transferred to barriques, 15% new, the rest are of 2nd, 3rd and 4th pass, where the malolactic fermentation initiates. The wine refines for 11 wines on its yeasts within the barrels.

Presenting itself with a nice brightness and granite colour with reflexes of ripe prune skin, the nose reveals a delicate aroma of almonds over an earthy background that subsequently opens onto a forest of red fruit, blueberries, raspberries and pomegranates.

An important aroma of seaweed hits the palate, umami takes over, ending with a pleasant salty note. Balanced, with soft tannins, it leaves the mouth with long lasting notes of red fruits that come back pleasantly, accompanied by beautiful natural acidity

Description

Type
Red wine

Type of wine
Pinot Noir

Producer
Paul Cluver Estate Wines

Designation of origin
Wine of Origin

Vintage
2014

Grape varieties
Pinot Noir 100%

Bottle size
75cl

Alcohol content
13,8 vol. %

Country
South Africa

Pairings
Red Meat
Aged cheese
Fish soup

Region
Elgin