



# PAUL CLÜVER

FAMILY WINES



## Seven Flags Pinot Noir 2021

The farm's more mature Pinot Noir vineyards, aged between 13 and 19 years, are sought-out for making our icon Pinot Noir, the Seven Flags. Aged in selected French oak barrels for 12 months, Seven Flags Pinot Noir succeeds in offering a Pinot Noir of striking individuality with layered complexity harnessed to showcase its distinctive sense of place.

### Vineyards

The estate has 22.9 hectares of Pinot noir, making up 28% of total plantings. Clones include 667, 777, 113, 115, 943, and PN5. The first vines were planted in 1989, with the youngest in 2018. Seven Flags vineyards, aged 13 to 19 years, primarily feature clone 115, with some 667 and 777. The soil is decomposed Bokkeveld Shale with clay layers. Vine orientation is mostly North/South on Northeast and South-facing slopes, and Northwest/Southeast on South-facing slopes, at elevations of 280 to 400 meters.

### Winemaking

Berries were hand-sorted before destemming, with no crushing. They were transported in satellite tanks and filled into fermenting vats by gravity, followed by cold maceration at 12°-14°C for 4-6 days. Fermentation in 3.5-ton wooden vats started naturally, with some vats inoculated with Burgundian yeast. The skin cap was punched down by hand no more than twice daily. After fermentation, the wine was pressed, racked to barrels for malolactic fermentation, and aged on fine lees for 12 months. The best barrels were selected through blind tasting to form the Seven Flags Pinot noir, with 20% new French oak barrels.

### Analysis

Alc 13% | TA 6.3 g/l | RS 1.5 g/l | pH 3.2

### Tasting Notes

Andries believes that a great Pinot noir showcases purity of fruit and balanced acidity, giving the wine structure. This wine embodies these qualities with its natural acidity, bright red color, and alluring, luminous appearance. It has elegant red and dark berry aromas with soft oak notes. The palate combines firm concentration and freshness, with savory notes, length, complexity, and great freshness lifting the fruit.

### 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.

