

## ESTATE CHARDONNAY, PAUL CLÜVER

Vintage

2016



PAUL CLÜVER WINES



The first plantings of Chardonnay at Paul Clüver date from 1987, just a year after the Clüver family established the vineyards at the De Rust farm, and in doing so becoming the first winery in Elgin.

### TASTING NOTE

Lots of buttered toast/brioche on the nose with some citrus aspects too. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate where the fine, fresh acidity is natural, and adds poise and focus to the wine.

### VINTAGE CONDITIONS

After a dry winter the summer leading to the 2016 harvest will be remembered as one of the driest in the Western Cape, it was also the earliest harvest experienced at Paul Clüver Wines. Harvest of Chardonnay started on 16th February and finished on 11th March. Fortunately, the very cool night temperatures experienced in Elgin helped the grapes retain freshness.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.2
pH	Acidity
3.24	7.0

### VINIFICATION DETAILS

This wine was 100% wild fermented in a selection of French oak barrels (20% new, the rest 2nd, 3rd and 4th fill). Lees stirring was done to a much lesser degree than in previous years to retain freshness. The wine remained on the lees for a total of nine months without any addition of sulphur. Only 15% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

### AWARDS

DWWA 2017: Gold  
Platter: 4.5\*  
IWSC 2017: Silver Outstanding  
IWC 2017: Silver  
Tim Atkin MW: 93 pts

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Partial	75cl	No
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Andries Burger	Isinglass	Screw top	Elgin	No