

# VILLAGE CHARDONNAY, PAUL CLUVER

Vintage

2022





#### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	3.2
рН	Acidity
3.27	7.0

A blend of several components of Chardonnay from Paul Cluver's Elgin estate, 2020 was the inaugural vintage of Village Chardonnay.

#### TASTING NOTE

This wine is a great expression Chardonnay, bursting with citrus and citrus blossom notes followed by aromas of white peach and complemented with a great fresh palate which is long and lingering. These characteristics follow through onto the palate that reveals the natural, fine and fresh acidity of the wine with a lingering aftertaste.

#### VINTAGE CONDITIONS

After a cold winter with good rainfall, great growing conditions lead to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and the retaining of high natural acidities in the grapes. 2022 was one of the latest harvests, picking Chardonnay commenced on the 18th of February. The last grapes were harvested on the 25th of March. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality. Grapes were harvested between 21-22.6 ° Brix., with acidities between 7.2 and 8 g/l

### VINIFICATION DETAILS

This wine is a blend of several components of Chardonnay from different vineyards on the Estate, the vine age of these vineyards range between 5 and 18 years. This wine was partially tank fermented; 8% (unoaked), fermented in 2500 l oak vats, 50%; 6% was fermented and aged in Concrete Egg with the balance of 36% fermented and aged in older 300l barrels. All wines were fermented naturally and aged on the lees for 8 months. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.

**AWARDS** 

DWWA & IWC: Silver Tim Atkin MW: 91 pts

Platter: 90 pts

# **ATTRIBUTES**



Andries Burger Screw top Elgin Yes