

## Paul Cluver Chardonnay 2003

**International Wine & Spirit Competition 2004 - Bronze**  
**Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005**  
**International Wine Challenge 2005 - Seal of Approval**

This wine is bursting with aromas of citrus, marmalade, oak and a lovely toastiness. The palate is complex with a combination of ripe fruit, citrus and oak. The aftertaste is long and lingering.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.5 % vol    rs : 3.6 g/l    pH : 3.4    ta : 6.3 g/l

type : White    style : Dry    wooded

pack : Bottle

Chardonnay 2003 - Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

Chardonnay 2002 Michelangelo International Wine Awards 2003 - Gold

International Wine & Spirit Competition 2004 - Gold

Chardonnay 2002 Veritas 2003 - Bronze

Chardonnay 2001 Four Stars - John Platter 2003

Chardonnay 2000 Four Stars - John Platter 2003

Chardonnay 2000 Silver Medal at the Air France Trophy

Chardonnay 2000 Four Stars - Grape Magazine

Chardonnay 2000 Top Ten Coup de Coeur du Jury Presse Decouvertes Vinexpo 2001

Chardonnay 2000 Four Stars Decanter Magazine (UK)(March 2002)

Chardonnay 1998 SAA Wine List™2000, First and Business Class

Chardonnay 2003 Michelangelo Awards 2005 - Silver Medal

Chardonnay 2003 International Wine Challenge 2005 - Seal of Approval

ageing : This wine can be enjoyed now or cellared for 5 years.

in the cellar : After destemming and crushing the grapes were given limited, up to 6 hours skin contact to extract flavour, the juice were settled overnight and transferred to French oak barrels from three different Burgundian cooperages (75% new and 25 % 2nd fill). Fifty percent of the barrels were then inoculated with a burgundian-isolated yeast and the rest of the barrels were not inoculated and left to ferment naturally with the wild yeast population present on the grapes. This part of the wine took seven weeks longer to ferment, which gives the wine a lot of richness and complexity. After the fermentation the lees were stirred once a week to enhance the yeast autolysis, this also added complexity and mouth feel. The stirring of the lees keeps the wine reductive thus it was left on the lees without sulphur in the barrels for 9 months. After tasting and blending trials the wine were blended, stabilized and bottled.

