

Paul Cluver Chardonnay 2004

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, mineral flavours with hints of oak in the background. The aftertaste is long, elegant and lingering.

Good acidity and good balance between wood and fruit is the backbone of this wine. We would recommend to try and pair it with white meat dishes (fish, poultry, pork and game birds). But do not forget to try it with most Salmon dishes – especially local cold smoked Salmon Trout.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.4 ta : 6.8 g/l

type : White **wooded**

pack : Bottle

- Chardonnay 2003:
Gold Medal - Chardonnay du Monde 2005
- Chardonnay 2003:
Best in class - International Wine and Spirits Competition
- Chardonnay 2003:
Silver Medal - Decanter Wine Competition 2005
- Chardonnay 2002:
Grand Dâ€™Or Medal at Michelangelo International Wine Awards 2004
- 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 Listâ€™2000, First and Business Class

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).

Forty five 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 trails the wine were blended, stabilized and bottled.



Paul Cluver Family Wine Estate
Elgin

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