

Paul Cluver Chardonnay 2007

This wine is typical of a classic Chardonnay, the nose is bursting with aromas of citrus, floral tones, hints of ripe peaches, pineapple, oak and a lovely, toasty nuttiness. The palate is gentle and complex with a combination of ripe fruit, citrus and 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 forms this wine's backbone. We would recommend pairing it with lighter dishes like fresh fish, poultry, pork and game birds. It will also suit creamy pastas. Salmon dishes are a perfect match, 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 % vol rs : 2.8 g/l pH : 3.43 ta : 6.5 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral

pack : Bottle **closure :** Cork

about the harvest: Harvested from 27 February till 1 March 2007 at 22.5° Balling. Average yield was 5.5 tons/ha.

in the cellar : After destemming and crushing, the grapes were given limited skin contact (up to six to eight hours) to extract flavour. The juice was settled for two days and transferred to French oak barrels from specially chosen Burgundian cooperages (52% new and 48% 2nd fill). The wine was 100% wild fermented, with no inoculation for six-eight weeks, resulting in great elegance and integration. After fermentation, the lees were stirred or rolled once a week (for five months and then every second week for the next four months) to enhance the yeast autolysis; this also added complexity and mouth feel. Stirring kept the wine reductive so that it could remain on the lees without sulphur in the barrels for nine and a half months. After tasting and blending trials, the wine was blended, stabilised and bottled.



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