

Paul Cluver Chardonnay 2009

No overt wood characters on the nose. Subtle citrus fruit and citrus blossom fragrances are apparent on the nose, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate, which is noticeably 'pebbly'. The fine, fresh acidity is natural, and adds poise and focus to the wine.

Fish, poultry, pork and game bird dishes work well with this wine. It works particularly well with creamy pastas and salmon dishes. The good acidity and balance between wood and fruit keeps the wine from being overly rich and consequently great without food too.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin, South Africa

analysis : alc : 13.3 % vol rs : 1.8 g/l pH : 3.18 ta : 7.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

pack : Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show:

Miele Trophy for Best Chardonnay - Wooded

Recent Paul Cluver Chardonnay accolades and recognition

John Platter 2010 5 stars International Wine Challenge 2009 Silver Medal

Decanter 2008 International Wine Trophy

International Wine Cellar 2009 92 Points

Stephen Tanzer describes our Chardonnay as "Creamy in texture, the finish really saturates the mouth with sexy oak tones and subtle notes of melon".

in the vineyard : Currently there are 15.32 hectares planted to Chardonnay on the estate, which equates to 18.7% of the total plantings. Clones include 166, 175, 270, 95 and 548. The first vines were planted in 1987 and the youngest blocks in 2004. Vines range in age from 5 to 22 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the South east facing slopes and North/South on the South- South West facing slopes. Height above sea level ranges from 280 to 350 meters.

about the harvest: Cool ripening conditions, healthy crop. Harvesting started 9 March and continued until 16 March. Average yield was 7 tons per hectare and grapes came in at 22.5° - 23° Brix.

in the cellar : This wine was 100% wild fermented in a selection of French oak barrels. (45% new, the rest 2nd; 3rd and 4th fill.) Fermentation proved challenging and took exceptionally long to complete – some of the barrels only finished fermenting in June! Lees stirring and barrel rolling was implemented, but to a much lesser degree than previous years. The wine remained on the lees for a total of nine months without any Sulphur addition. Limited malolactic fermentation occurred (less than 15%), all without inoculation. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.



Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com