

Paul Cluver Chardonnay 2013

Lots of buttered toast / brioche on the nose with some citrus aspects too. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate. 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

analysis : alc : 13.3 % vol rs : 2.2 g/l pH : 3.28 ta : 6.5 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

Recent Paul Cluver Chardonnay accolades and recognition

4.5 stars – Platter Guide 2013

Old Mutual Gold – 94 points

Five Nations – Double Gold

Top100 SA Wines

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 175, 270, 95 and 548. The first vines were planted in 1987 and the youngest blocks in 2004. Vines range in age from 8 to 25 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: Generally a very healthy crop resulting from a very cool vintage. Harvesting started 1 March and continued until 19 March. Average yield was 6.6 tons per hectare and grapes came in at 21.8° - 23.8° Brix at an average temperature of 19° Celsius.

in the cellar : This wine was 100% wild fermented in a selection of French oak barrels. (20% new, the rest 2nd; 3rd and 4th fill.) Lees stirring was done to a much lesser degree than previous years to retain freshness. The wine remained on the lees for a total of nine months without any Sulphur addition. 40% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. 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