

Paul Cluver Seven Flags Chardonnay 2015

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. Mussel soup is a perfect match.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.04 % vol rs : 1.9 g/l pH : 3.37 ta : 7.7 g/l

type : White **style :** Dry **wooded**

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

2016 Decanter World Wine Awards - Gold Medal

This wine combines site and barrel selection. It is the ultimate expression of the estate's terroir - the culmination of dedication to the practice of viticulture and wine making.

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 2010. Vines range in age from 5 to 28 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 20th February and continued until 27th of March. Average yield was 6.6 tons per hectare and grapes came in at 21.8° - 23.8° Brix at an average temperature of 15° Celsius. In 2014 we started picking at night resulting in the grapes arriving cool and fresh at the cellar. The grapes for the Seven Flags Chardonnay was harvested on the 11th of March 2014 from our oldest Chardonnay Vineyard planted in 1987.

in the cellar :

This wine was 100% wild fermented in a selection of French oak barrels. (25% new, the rest 2nd and 3rd 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. Only 10% 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.



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Elgin

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