

Paul Cluver Chardonnay 2018

The wine shows a light hay hue in colour and on the nose it reveals great aspects of citrus with some stone fruit and oak notes. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. The palate is an exciting combination of crisp citrus fruit with great complexity, concentration. The balanced, fresh acidity is natural, and adds 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 : 13.69 % vol rs : 1.9 g/l pH : 3.35 ta : 6.5 g/l

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

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

Vintage 2018

2019 Tim Atkin SA Special Report - 93

2019 Prescient Chardonnay Report - 94 Points

in the vineyard : Currently there are 13.7 hectares planted to Chardonnay on the estate, which equates to 18.2% of the total plantings. Clones include 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocks in 2016. Vines range in age from 2 to 31 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vines are planted on East, South east facing and South- South West facing slopes. The vineyard height above sea level ranges from 280 to 350 meters.

about the harvest: Weather conditions leading to the 2018 harvest was a dry season but not warm. The first Chardonnay was harvested on the 16th of February and the last on the 8th of March. Fortunately, we do experience very cool night temperatures in Elgin, this helped the grapes retain freshness.

in the cellar : This wine was made from a 100% non-inoculated fermentation in a selection of French oak barrels. (33% new, the rest 2nd; 3rd and 4th fill.) Lees stirring was done and the wine remained on the lees for a total of nine months. Only 38% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled, stabilised and prepared for bottling.



Paul Cluver Family Wine Estate

Elgin

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