

Paul Cluver Estate Chardonnay 2019

This beautiful Chardonnay with aromas of fresh citrus and mineral notes with some light toasted brioche in the background. 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 pairs particularly well with creamy pastas and salmon dishes. The fresh acidity and great balance between fruit and well balanced oaking keeps the wine from

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.2 % vol rs : 2.0 g/l pH : 3.26 ta : 6.6 g/l

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

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

Weather conditions leading to the 2019 harvest was dry but fortunately not warmer than normal. The Elgin valley, where our estate is situated, has quite a big diurnal difference due to our altitude and proximity to the cold Atlantic Ocean, thus the evenings was cool and days moderate during harvest. We started harvesting Chardonnay on the 6th of February and finished the 8th of March. Fortunately, due to the cool night temperatures in Elgin, our grapes retain freshness and high natural acidity. Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight to ensure optimal quality.

in the vineyard : Currently there are 14.9 hectares planted to Chardonnay on the estate, clones include 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocks in 2017. Vines range in age from 2 to 32 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. The vineyards are planted on East, Southeast facing and South- Southwest facing slopes. Height above sea level ranges from 280 to 350 meters.

about the harvest: Weather conditions leading to the 2019 harvest was dry but fortunately not warmer than normal. The Elgin valley, where our estate is situated, has quite a big diurnal difference due to our altitude and proximity to the cold Atlantic Ocean, thus the evenings was cool and days moderate during harvest. We started harvesting Chardonnay on the 6th of February and finished the 8th of March. Fortunately, due to the cool night temperatures in Elgin our grapes retain freshness and high natural acidity. Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight to ensure optimal quality.

in the cellar : Grapes were whole bunch pressed, settled naturally overnight without settling agents before the juice was transferred to French oak barrels for fermentation. (20% new, 36% 2nd fill and the rest 3rd- and 4th fill.) To retain freshness in the Chardonnay occasional lees stirring was done, the wine remained on the lees for a total of nine months without any sulphur addition. 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

