

Paul Cluver Village Chardonnay 2021

This wine is a great expression of a lightly oaked Chardonnay, bursting with citrus and fresh granny smith apple notes followed by notes of white peach and complimented with subtle hints of oak in the background. These characteristics follow through onto the palate that reveals the natural, fine and fresh acidity of the wine with a lingering aftertaste.

This wine can be enjoyed on its own or will be a great match with a creamy seafood pasta, fresh line fish or a roasted chicken dish.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.19 % vol rs : 2.3 g/l pH : 3.31 ta : 7.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant

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

in the vineyard : Currently we have 14.4 hectares planted to Chardonnay on the estate, which equates to 19.2% of the total vineyard plantings. Clones include 9, 76, 95, 96, 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest vineyards in 2017. Vines range in age from 4 to 34 years. The soil is predominantly decomposed.

about the harvest: After a cold winter with higher-than-average rainfall we experienced ideal growing conditions leading to the 2021 harvest. Spring and summer were cooler with 190 more hours more under 10°C than the previous vintage. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. Harvesting of our 2021 Chardonnay grapes started on the 15th of February, with the last grapes being harvested on 30th of March. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality. Grapes were harvested between 21-23.5 ° Brix, with acidities between 6.5 and 8g/l

in the cellar : This wine is a blend of several components of Chardonnay grapes from our Estate. This wine was partially tank fermented as well as in 2500l oak vats and a portion of older small oak barrels. The tank fermented and large oak vat components were inoculated with selected strains of Burgundian yeast, while the wines fermented in small oak barrels were not inoculated, fermentation occurring naturally. A portion of the wine remained on the lees for 3 months and the rest for 6 months, ensuring the wine gains complexity. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.



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Elgin

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