

Paul Cluver Estate Chardonnay 2020

A great expression of a lightly oaked Chardonnay, bursting with citrus and fresh Granny Smith apple notes. Followed by nuances of white peach and complemented with subtle hints of oak. These characteristics follow through onto the palate which reveals natural, fresh and fine acidity, with a lingering finish.

Enjoy on its own or with a creamy seafood pasta, fresh line fish or roasted chicken dish

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis: alc : 12.5 % 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

2023 Investec Trophy Wine Show - Bronze

Beautiful blend of several components of Chardonnay from our Estate. Fermented in large Foudre oak vats (2500l), older small oak barrels and tank fermented. The small oak barrel component was left to spontaneously ferment. The other two components were inoculated with a selection of Burgundian yeast strains. Nurtured for 7 months on the lees and then the blending trails commenced. The Village was then stabilised and prepared for bottling.

in the vineyard : We have 14.4 hectares planted to Chardonnay on the estate, which equates to just under 20% of total 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 3 to 33 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay at varying depths. Vines are planted on East, South east and South- South West facing slopes. Height above sea level vary from 320 to 385 meters.

about the harvest: The 2020 growing season consisted of moderate day temperatures and cool night temperatures. Ideal for the development of great quality grapes. We were blessed with a good volume of rain in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting of our 2020 Chardonnay grapes started early on the 31st of January, with the last grapes being harvested the 11th of March. Harvest was done by hand in the early hours of the morning, thus delivering cool grapes of great quality to the cellar. Grapes were harvested between 20-23 ° Brix, with acidities between 7.0 and 8.5 g/l.

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Elgin

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