

Paul Cluver Village Chardonnay 2022

This wine is a great expression Chardonnay, bursting with citrus and citrus blossom notes followed by aromas of white peach and complemented with a great fresh palate which is long and lingering. 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 : 12.8 % vol rs : 3.2 g/l pH : 3.27 ta : 7.0 g/l

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

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

2023 Prescient Chardonnay Report - 94 Points

2023 Tim Atkin SA Special Report - 91 Points

2023 Decanter Awards - Silver

2023 Investec Trophy Wine Show - Bronze

in the vineyard : Currently we have 13.4 hectares planted to Chardonnay on the estate, which equates to 18.6 % of the total area under vineyard. Clones include 9, 76, 95, 96, 175, 270, 277, 548 and 1066. The first vines were planted in 1987 and the youngest vineyards in 2017. Vines range in age from 5 to 35 years with the average age of our Chardonnay vineyards 14 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay at varying depths. Vines are planted on East, Southeast and South- Southwest facing slopes. Height above sea level; 320 to 385 meters

about the harvest: After a cold winter with good rainfall, we experienced great growing conditions leading to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and the retaining of high natural acidities in the grapes. 2022 was one of our latest harvests, we started picking Chardonnay on the 18th of February. The last grapes were harvested on the 25th 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 21-22.6 ° Brix., with acidities between 7.2 and 8 g/l.

in the cellar : This wine is a blend of several components of Chardonnay from different vineyards on the Estate, the vine age of these vineyards range between 5 and 18 years. This wine was partially tank fermented; 8% (unoaked), fermented in 2500 l oak vats, 50%; 6% was fermented and aged in Concrete Egg with the balance of 36% fermented and aged in older 300l barrels. All wines were fermented naturally and aged on the lees for 8 months. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.



Paul Cluver Family Wine Estate

Elgin

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