

Paul Cluver Seven Flags Chardonnay 2021

This wine shows a light-yellow green hue, and the nose is a beautiful melody of fresh citrus fruits which is complimented by stone fruit and hints of oak. The palate is pure, precise, and focussed with great complexity, concentration, texture with a lingering and layered aftertaste. The wine is complex and elegant with great cellaring potential.

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 : 12.85 % vol rs : 2.5 g/l pH : 3.26 ta : 6.7 g/l

type : White **style :** Dry **wooded**

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

2023 Decanter Awards - Gold

2023 International Wine Challenge - International Chardonnay Trophy, Trophy for Best SA White Wine & Sustainable Trophy

Grapes selected from the oldest Chardonnay vineyards on our Estate and in the Elgin Valley, planted in 1987.

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 3 to 33 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. The grapes for the Seven Flags Chardonnay are selected from the two oldest Chardonnay vineyards on the property and the oldest vineyards in Elgin. These south facing vineyards are planted to clones 175 and 270.

about the harvest: The growing season of the vines consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes.

in the cellar : The grapes were whole bunch pressed, settled without any settling agents, juice was then transferred to barrel for fermentation, a 100% non-inoculated fermentation in a selection of French oak barrels. (36% new, the rest 2nd and 3rd fill.) Lees stirring was kept to a minimum and the wine remained on the lees for a total of nine months without any sulphur addition. We like to retain as much as possible of the natural acidity which give great freshness to the wine thus, we like to avoid malolactic fermentation. After tasting and blending trials, the wine was assembled from the best barrels; stabilized and prepared for bottling.



Paul Cluver Family Wine Estate

Elgin

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