

Paul Cluver Estate Chardonnay 2021

On the nose this wine shows great citrus aspects, ripe orange, and winter melon notes with some light toasted brioche in the background. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and a slight salinity on the taste. 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 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 : 12.5 % 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

2024 National Wine Challenge - Double Platinum

2024 Platter's Wine Guide - 5 Stars

2022 Tim Atkin SA Special Report - 93 Points

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: After a cold winter with higher-than-average rainfall we experienced great growing conditions leading to the 2021 harvest. Spring and summer were cooler with 190 hours more under 10°C than the previous vintage. The moderate day temperatures and cool night temperatures was 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 the 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.

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, this wine was wild fermented in a selection of French oak barrels. (26% new, 26% 2nd; and the rest 3rd and 4th fill.) Minimal lees stirring was done to ensure brightness and energy in the wine, the wine remained on the lees for nine months. After tasting and blending trials, the wine was blended from barrel, stabilised, and prepared for bottling.



Paul Cluver Family Wine Estate

Elgin

021 844 0605

www.cluver.com