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Paul Cluver Seven Flags Chardonnay 2024

The wine is characterised by a generous fruit concentration and a mineral focus, with the bright natural acidity creating a wine of harmony and balance. A fresh, linear structure leads to flavours of citrus and fruit orchard, with the subtle oak influence adding texture and mouthful, as well as contributing to the wine's overall commanding structure.

Fish, poultry, pork and game bird dishes work well with this wine. It pairs particularly well with creamy pastas and salmon dishes.

variety : Chardonnay | 100% Chardonnay
winery : Paul Cluver Family Wine Estate
winemaker : Andries Burger
wine of origin : Elgin
analysis : **alc :** 13.5 % vol **rs :** 2.14 g/l **pH :** 3.23 **ta :** 7.05 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 National Wine Challenge - Double Platinum

An exceptional vineyard planted on Paul Clüver Family Wines' estate in 1987 provides the grapes for the flagship Seven Flags Chardonnay. Minimum intervention, allowing the magic of wine ageing to do the work, results in an exceptional wine of gravitas and optimal terroir expression underscoring the pursuit of excellence in Chardonnay.

in the vineyard : Currently there are 14.4 hectares planted to Chardonnay on the estate, with clones including 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocksbin 2017. Vines range in age from 6 to 38 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 (9ton/ha) and the oldest vineyards in Elgin. These south facing vineyards are planted to clones 175 and 270.

in the cellar : The grapes were whole bunch pressed and settled without any settling agents. The juice was then transferred to barrel for fermentation, this being a 100% non-inoculated fermentation in a selection of French oak barrels. (50% new, 12% 2 fill, 19% 3 fill and the balance 4 fill.) Minimal lees stirring was done and the wine remained on the lees for a total of nine months. We like to retain as much natural acidity as possible which gives great freshness to the wine and thus no malolactic fermentation was allowed. After tasting and blending trials, the wine was blended from selected barrels; stabilised and prepared for bottling.

Paul Cluver Family Wine Estate

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