

Paul Cluver Chardonnay 2001

This wine is bursting with aromas of citrus, oatmeal, oak and a lovely toastiness. The palate is complex with a combination of ripe fruit, citrus and oak. The aftertaste is long and lingering.

variety : Chardonnay | Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.37 ta : 6.4 g/l so2 : 95 mg/l fso2 : 43 mg/l

ageing : This wine can be enjoyed now or cellared for 5 years.

in the vineyard : Aspect: South, Southeast and Southwest.

Hectares: 13.57

Planting date: 1987 to 1988

Clones: 270 and 175

Rootstock: 101-14 Mgt and Richter 99

Planting width: 2.5m by 1.0m

Average production over last 3 years: 6 tons/ha

about the harvest: To ensure complexity in the Chardonnay we use two different clones of Chardonnay from two different sites for the Paul Cluver Chardonnay.

The grapes were harvested on the 02 February 2001 at 22.9Å° Balling, total acidity and pH 3.35 and 06 March 2001 at 23.2Å° Balling, total acidity 6.5 and pH 3.45.

in the cellar : The grapes are harvested and vinified separately in French oak barrels from three Burgundian Cooperages.

After destemming and crushing the grapes were given skin contact to extract flavour, the juice were settled overnight and transferred to French oak barrels from three different cooperages (85% new and 15 % 2nd fill). Two thirds of the barrels were then inoculated with a burgundian-isolated yeast and fermented in a cold storage room at under 16 Å° Celsius. This ensured a long slow fermentation capturing and retaining a lot of the crisp citrus flavours. A third of the barrels were not inoculated and left to ferment naturally with the wild yeast population present on the grapes. This part of the wine took three weeks longer to ferment, which gives a lot of richness complexity to the wine.

After the fermentation the lees were stirred once a week to enhance the yeast autolysis, this also add complexity and mouth feel. The stirring of the lees keeps the wine reductive thus it was left on the lees without sulphur in the barrels for 9 months. After tasting and blending trails the wine were blended, stabilized and bottled.



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