

Paul Cluver Chardonnay 2002

International Wine & Spirit Competition 2004 - Bronze

This wine is bursting with aromas of citrus, marmalade, 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 | 100% Chardonnay

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 3.9 g/l pH : 3.34 ta : 6.0 g/l

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

pack : Bottle

Chardonnay 2002 Michelangelo International Wine Awards 2003 - Gold
International Wine & Spirit Competition 2004 - Gold
Chardonnay 2002 Veritas 2003 - Bronze
Chardonnay 2001 Four Stars - John Platter 2003
Chardonnay 2000 Four Stars - John Platter 2003
Chardonnay 2000 Silver Medal at the Air France Trophy
Chardonnay 2000 Four Stars - Grape Magazine
Chardonnay 2000 Top Ten Coup de Coeur du Jury Presse Decouvertas Vinexpo 2001
Chardonnay 2000 Four Stars Decanter Magazine (UK)(March 2002)
Chardonnay 1998 SAA Wine List™2000, First and Business Class



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

in the vineyard : To ensure complexity in the Chardonnay we use two different clones of Chardonnay from two different sites for the Paul Cluver Chardonnay. The grapes are harvested and vinified separately in French oak barrels from three Burgundian Cooperages.

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: Analysis at harvest: 20/02/02
Sugar: 23.8° Balling
Total acidity: 7.5
pH: 3.34
Analysis at harvest: 05/03/02
Sugar: 23.6° Balling
Total acidity: 6.2 g/l
pH: 3.54

in the cellar : 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 (80% new and 20 % 2nd fill). Two thirds of the barrels were then inoculated with a burgundian-isolated yeast and 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 to five 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 trials the wine were blended, stabilized and bottled.

Paul Cluver Family Wine Estate

Elgin

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