

## ESTATE CHARDONNAY, PAUL CLUVER

Vintage

2022





date from 1987, just a year after the Cluver family established the vineyards at the De Rust farm, and in doing so becoming the first winery in Elgin.

The first plantings of Chardonnay at Paul Cluver

#### TASTING NOTE

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.

### VINTAGE CONDITIONS

After a cold wet winter with good rainfall, great growing conditions leading to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality.

### VINIFICATION DETAILS

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. (25% new, 30% 2nd; and the rest 3rd and 4th fill.) Wine remained on the lees for a total of nine months without any Sulphur addition. After tasting and blending trials, the wine was assembled from the best barrels, stabilised, and prepared for bottling.

#### **AWARDS**

Platter: 95 pts

Tim Atkin MW: 92 pts

IWC: Gold

# TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	2.3
рН	Acidity
3.14	7.2

### **ATTRIBUTES**

