

ESTATE CHARDONNAY, PAUL CLUVER

Vintage

2021





TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.2
рН	Acidity
3.34	7.3

The first plantings of Chardonnay at Paul Cluver 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.

TASTING NOTE

On the nose, this wine shows great citrus aspects with ripe orange and winter melon notes 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 winter, higher-than-average rainfall were experienced with great growing conditions leading to the 2021harvest. Spring and summer were cooler with 190 hours more under 10°C than the previous vintage. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. Harvesting of the 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

VINIFICATION DETAILS

Grapes were whole bunch pressed, and settled naturally overnight without settling agents, before the juice was transferred to French oak barrels for fermentation. The wine was 100% wild fermented in a selection of French oak barrels (26% new, 26% second, with the remainder in 3rd and 4th fill). Minimal lees stirring was done to ensure brightness and energy in the wine. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

AWARDS

Vinous: 90 pts

Tim Atkin MW: 95 pts

IWC: Gold DWWA: Silver

ATTRIBUTES













Andries Burger

Vegan agent

Cork

Elgin

Yes