

**ESTATE CHARDONNAY, PAUL CLUVER**

Vintage

**2018**


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**

The wine shows a light hay hue in colour, with citrus, some stone fruit and oak notes on the nose. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. The palate is an exciting combination of crisp citrus fruit with great complexity and concentration. The balanced, fresh acidity is natural, and adds focus to the wine.

**VINTAGE CONDITIONS**

Weather conditions leading to the 2018 harvest were dry but not warm. The first Chardonnay was harvested on 16th February and the last on 8th March. The very cool night temperatures experienced in Elgin helped the grapes retain freshness.

**VINIFICATION DETAILS**

This wine was made from a 100% non-inoculated fermentation in a selection of French oak barrels (33% new, the rest 2nd; 3rd and 4th fill). Lees stirring was done and the wine remained on the lees for a total of nine months. Only 38% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled, stabilised and prepared for bottling.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.7	1.9
pH	Acidity
3.35	6.5

**ATTRIBUTES**

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent	 Closure Screw top	 Region Elgin	 Vegan Yes	