

## ESTATE CHARDONNAY, PAUL CLÜVER

Vintage

2020



PAUL CLÜVER WINES



The first plantings of Chardonnay at Paul Clüver date from 1987, just a year after the Clüver 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 character with ripe orange and winter melon notes, against lightly toasted brioche. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and a slight salinity. These characteristics follow through onto the palate. The fine, fresh acidity is natural, and adds poise and focus to the wine.

### VINTAGE CONDITIONS

The growing season of the vines, prior and during to the 2020 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. More than average rain fell in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting Chardonnay commenced on the 31st of January and finished the 11th of March.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	2.0
pH	Acidity
3.19	6.9

### 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 (20% new, with the remainder in 2nd, 3rd and 4th fill). It remained on the lees, with stirring, for 9 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: 94 pts  
Tim Atkin MW: 93 pts  
DWWA: Silver  
Drinks Business: Gold

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Andries Burger	Vegan agent	Cork	Elgin	Yes