



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 citrus and winter melon notes with some lightly toasted brioche in the background. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate where the fine, fresh acidity is natural, and adds poise and focus to the wine.

VINTAGE CONDITIONS

After a dry winter the summer leading to the 2017 harvest will be remembered as one of the driest in the Western Cape. Harvest of Chardonnay started on 22nd February and finished on 10th March. The very cool night temperatures experienced in Elgin helped the grapes retain freshness.

VINIFICATION DETAILS

This wine was 100% wild fermented in a selection of French oak barrels (30% 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 without any addition of sulphur. Only 25% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	1.9
pH	Acidity
3.34	6.5

AWARDS

Tim Atkin MW: 92 pts
 Decanter: 91 pts
 IWC 2018: Silver
 DWWA 2018: Silver
 IWSC 2018: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Partial	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Andries Burger	Isinglass	Screw top	Elgin	No