

ESTATE CHARDONNAY, PAUL CLUVER





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	2.0
рН	Acidity
3.26	6.6

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

This beautiful Chardonnay with aromas of fresh citrus and mineral notes with some light 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. The fine, fresh acidity is natural, and adds poise and focus to the wine.

VINTAGE CONDITIONS

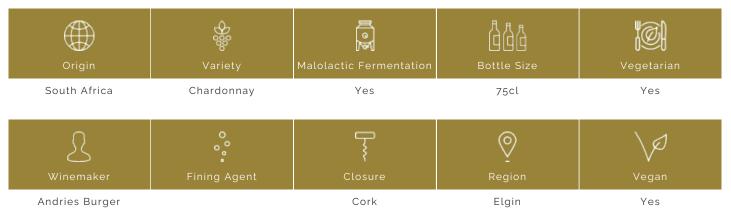
Weather conditions leading to the 2019 harvest were dry, but fortunately not warmer than normal. The Elgin valley, where the estate is situated, has quite a big diurnal difference due to the altitude and proximity to the cold Atlantic Ocean, thus the evenings were cool and days moderate during harvest. Harvesting Chardonnay started on the 6th of February and finished the 8th of March. Fortunately, due to the cool night temperatures in Elgin the grapes retain freshness and high natural acidity. Picking of the grapes took place in the early hours of the morning and stored in cold storage overnight 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. (20% new,36% 2nd fill and the rest 3rd- and 4th fill.) To retain freshness in the Chardonnay occasional lees stirring was done, the 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

Tim Atkin MW: 93 pts Plater: 4.5*



ATTRIBUTES

