

SEVEN FLAGS CHARDONNAY, PAUL CLÜVER

Vintage

2023



PAUL CLÜVER WINES



Grapes for the Seven Flags Chardonnay are selected from the two oldest Chardonnay vineyards on the Clüver estate, which are also the oldest vineyards in Elgin.

TASTING NOTE

This wine shows a light-yellow green hue, the nose being expressive with notes of fresh citrus zest complemented by stone fruit and hints of oak. The palate displays an exciting combination of crisp citrus fruit with great complexity, concentration, and hints of oak. An elegant mouthfeel leads to a long and lingering finish.

VINTAGE CONDITIONS

After a cold winter with good rainfall, fine growing conditions lead to the 2023 harvest. The moderate day temperatures and cool nights were ideal for the development of flavour and retaining high natural acidities in the grapes. However, unseasonal bouts of rain in March made for challenging vineyard conditions during harvest. Fortunately, precision vineyard management programmes and logistical astuteness in the cellar allowed for the harvest to be completed with a healthy crop of fruit of optimal quality. The cool summer made for a late start to harvest, with the picking of Chardonnay commencing on the 15th of February. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure vibrant freshness and health.

VINIFICATION DETAILS

The grapes were whole bunch pressed, settled without any settling agents. The juice was then transferred to barrel for fermentation, which is a 100% non-inoculated fermentation in a selection of French oak barrels. (10% new, 30% 2nd and the rest 3rd & 4th fill.) Minimal lees stirring was done and the wine remained on the lees for a total of nine months. The aim is to retain as much of the natural acidity as possible to give great freshness to the wine, so malolactic fermentation is avoided. After tasting and blending trials, the wine was assembled from the best barrels; stabilized and prepared for bottling.

AWARDS

Tim Atkin MW: 94 pts
DWWA: Silver
Platter: 93 pts
Vinous: 90 pts

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.0 | 1.4 |
| pH | Acidity |
| 3.40 | 7.3 |

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent

Bentonite & Vegecol



Closure

Cork



Region

Elgin



Vegan

Yes