

## SEVEN FLAGS CHARDONNAY, PAUL CLUVER

Vintage

2022





### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	2.6
рН	Acidity
3.10	7.1

Grapes for the Seven Flags Chardonnay are selected from the two oldest Chardonnay vineyards on the Cluver 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 wet winter with good rainfall, great growing conditions leading to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality. The grapes for the Seven Flags Chardonnay were harvested on the 25th of March - an exceptionally late vintage - from our oldest Chardonnay Vineyards planted in 1987.

#### 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 IWC: Silver

Drinks Business: Global Master

# **ATTRIBUTES**













Andries Burger

Bentonite & Vegecol

Cork

Elgin

Yes