

SEVEN FLAGS CHARDONNAY, PAUL CLÜVER

Vintage

2020



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, and the nose is a beautiful melody of fresh citrus fruits which is complimented by stone fruit and hints of oak. The palate is pure, precise, and focussed with great complexity, concentration, texture with a lingering and layered aftertaste. The wine is complex and elegant with great cellaring potential.

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. A good volume of rain fell in October 2019 and January 2020 which benefited the vineyards greatly. The grapes for the Seven Flags Chardonnay were harvested on the 21st of February and the 11th of March from our oldest Chardonnay Vineyards planted in 1987

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	2.5
pH	Acidity
3.26	6.7

VINIFICATION DETAILS

The grapes were whole bunch pressed, settled without any settling agents, juice was then transferred to barrel for fermentation, a 100% non-inoculated fermentation in a selection of French oak barrels. (36% new, the rest 2nd and 3rd fill.) Lees stirring was kept to a minimum and the wine remained on the lees for a total of nine months without any sulphur addition. The wine retains as much of the natural acidity as possible which gives great freshness to the wine. After tasting and blending trials, the wine was assembled from the best barrels; stabilized and prepared for bottling.

AWARDS

Tim Atkin MW: 95 pts

DWWA: Platinum

IWC: Gold

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Yes	75cl	Yes



Winemaker

Andries Burger



Fining Agent



Closure

Cork



Region

Elgin



Vegan

Yes