

SEVEN FLAGS CHARDONNAY, PAUL CLÜVER

Vintage

2018



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

Seven Flags Chardonnay 2018 is a great combination between elegance and concentration. The wine shows a light hay hue and the nose is expressive with notes of fresh citrus zest complemented by stone fruit and hints of oak. The palate is an exciting combination of crisp citrus fruit with great complexity, concentration and hints of oak in the background. The wine is elegant with a long and lingering finish.

VINTAGE CONDITIONS

The very cool night temperatures experienced in Elgin helped the grapes retain freshness leading up to harvest, which for the Seven Flags Chardonnay took place on 5th and 8th March.

VINIFICATION DETAILS

After whole bunch pressing and settling (without any settling agents), the wine was 100% wild fermented in a selection of French oak barrels; 30% new, the rest second and third fill. Lees stirring was done to a lesser degree than in previous years to retain freshness. The wine remained on the lees for a total of nine months without any sulphur addition. A small proportion of the final blend underwent malolactic fermentation. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	1.8
pH	Acidity
3.29	6.4

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent



Closure

Cork



Region

Elgin



Vegan

Yes