

## SEVEN FLAGS CHARDONNAY, PAUL CLÜVER

Vintage

2016



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

Buttered toast/brioche on the nose with some citrus notes of tangerine fruit and citrus blossom, with hints of vanilla pod and ruby grapefruit at the end. These characteristics follow through onto the palate. The fine, fresh acidity lifts the fruit, give the wine lovely freshness, poise and focus.

### VINTAGE CONDITIONS

After a dry winter the summer leading to the 2016 harvest will be remembered as one of the driest in the Western Cape, it was also the earliest harvest experienced at the estate. Fortunately, the very cool night temperatures in Elgin helped the grapes retain freshness.

### 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; 28% new, the rest second and third fill. Lees stirring was done to a much 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. Only 10% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.3
pH	Acidity
3.24	6.8

### AWARDS

DWWA 2017: Platinum and Trophy 'Best Chardonnay'  
 Tim Atkin MW: 95 pts  
 Platter: 4.5\*  
 IWSC 2017: Silver Outstanding  
 IWC 2017: Silver

### ATTRIBUTES

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



Winemaker

Andries Burger



Fining Agent

Isinglass



Closure

Cork



Region

Elgin



Vegan

Blank