

SEVEN FLAGS CHARDONNAY, PAUL CLÜVER

Vintage

2017



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

The wine shows a slight green hue, while the nose is a melody of fresh citrus fruit with some winter melon and hints of oak in the background. The palate is an exciting combination of citrus fruit with great poise, concentration, a great salinity and hints of oak in the background.

VINTAGE CONDITIONS

With the Western Cape being in a three-year drought, the summer leading to the 2017 harvest will be remembered as one of the driest. Fortunately, the very cool night temperatures in Elgin helped the grapes retain freshness. The fruit for the Seven Flags Chardonnay was harvested on the 6th and 7th March from the estate's oldest Chardonnay vineyards planted in 1987.

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; 35% 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 30% of the wine went through malolactic fermentation, all without inoculation. 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	1.3
pH	Acidity
3.33	6.3

AWARDS

Tim Atkin MW: 95 pts
IWC: Silver
DWWA: Silver
IWSC: Silver Outstanding
Vinous: 93 pts
Jamie Goode: 95 pts

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	No



Winemaker

Andries Burger



Fining Agent

Isinglass



Closure

Cork



Region

Elgin



Vegan

No