

VILLAGE CHARDONNAY, PAUL CLÜVER

Vintage

2023



PAUL CLÜVER WINES



A blend of several components of Chardonnay from Paul Clüver's Elgin estate, 2020 was the inaugural vintage of Village Chardonnay.

TASTING NOTE

This wine is a beautifully poised expression of Chardonnay, with notes of citrus and citrus blossom followed by aromas of white peach and a maritime salinity. The energetic, fresh palate is long and lingering with a delicate fine finish.

VINTAGE CONDITIONS

After a cold winter with good rainfall, fine growing conditions lead to the 2023 harvest. The moderate day temperatures and cool nights were ideal for the development of flavour and retaining high natural acidities in the grapes. However, unseasonal bouts of rain in March made for challenging vineyard conditions during harvest. Fortunately, precision vineyard management programmes and logistical astuteness in the cellar allowed for the harvest to be completed with a healthy crop of fruit of optimal quality. The cool summer made for a late start to harvest, with the picking of Chardonnay commencing on the 15th of February. The last Chardonnay grapes were harvested on the 21st of March. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure vibrant freshness and health. Grapes were harvested between 21.2-22.8 ° Brix., with acidities between 6.2 and 8.4 g/L.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.7	2.4
pH	Acidity
3.33	7.0

VINIFICATION DETAILS

This wine is a blend of several components of Chardonnay from different vineyards on the Estate, the vine age of these vineyards range between 6 and 18 years. This wine was fermented and aged in a variety of vessels for complexity and a broad, nuanced flavour spectrum. 16% in stainless steel, 41% fermented in 2500 l oak vats, 50%; 8% was fermented and aged in Concrete Egg with the balance in older 300l French barrels. All wines were fermented spontaneously and aged on the lees for 8 months. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.

AWARDS

DWWA & IWC: Silver

Tim Atkin MW: 92 pts

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andries Burger



Fining Agent



Closure

Screw top



Region

Elgin



Vegan

Yes