

VILLAGE CHARDONNAY, PAUL CLÜVER

Vintage

2020



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

A lightly oaked Chardonnay, bursting with citrus and fresh Granny Smith apple notes, followed by nuances of white peach and complemented with subtle hints of oak. These characteristics follow through onto the palate which reveals natural, fresh and fine acidity, with a lingering finish.

VINTAGE CONDITIONS

The 2020 growing season consisted of moderate day temperatures and cool night temperatures, ideal for the development of great quality grapes. A good volume of rain fell in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting of the 2020 Chardonnay grapes started early on 31st January, with the last grapes being harvested on 11th March. Harvest was done by hand in the early hours of the morning, thus delivering cool grapes to the cellar. Grapes were harvested between 20-23° Brix, with acidities between 7.0 and 8.5g/l.

VINIFICATION DETAILS

Clüver's Village Chardonnay was fermented in large foudre oak vats (2500L), older small oak barrels and stainless steel tanks. The small oak barrel component was left to spontaneously ferment, while the other two components were inoculated with a selection of Burgundian yeast strains. Nurtured for 7 months on the lees and then the blending trials commenced before the wine was stabilised and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.9
pH	Acidity
3.35	6.5

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Elgin



Vegan

Yes