

## Paul Cluver Seven Flags Chardonnay 2016

*“The wine sees 25% new oak and 15% malolactic, has a bright, pale green colour, aromas of lemon, baking spices and wet stones and a focused, vivid palate, where the oak and the fruit concentration are very well balanced, underpinned by minerality.*

**95 points Tim Atkin 2016 Report**

This wine combines site and barrel selection. It is the ultimate expression of the estate’s terroir - the culmination of dedication to the practice of viticulture and wine making.”

### Vineyards and Vines

Currently there are 13.7 hectares planted to Chardonnay on the estate, which equates to 18.2% of the total plantings. Clones include 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocks in 2016. Vines range in age from 1 to 30 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vines are planted on East, South east facing and South- South West facing slopes. Height above sea level ranges from 280 to 350 meters. The grapes for the Seven Flags Chardonnay is selected from the two oldest Chardonnay vineyards on the property and also the oldest vineyards in Elgin. These south facing vineyards are planted to clones 175 and 270.

### Harvest report

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 we experience here at Paul Cluver Wines. We started harvesting Chardonnay the 16<sup>th</sup> of February and finished the 11<sup>th</sup> of March. Fortunately, do we experience very cool night temperatures in Elgin, this helped the grapes retain freshness. The grapes for the Seven Flags Chardonnay was harvested on the 10<sup>th</sup> and 11<sup>th</sup> of March from our oldest Chardonnay Vineyards planted in 1987.

### Winemaking

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 2<sup>nd</sup> and 3<sup>rd</sup> fill.) Lees stirring was done to a much lesser degree than 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, stabilized and prepared for bottling.

### Tasting notes

Hints of buttered toast / brioche on the nose with some citrus aspects too. Tangerine fruit and citrus blossom fragrances are apparent, 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 and adds poise and focus to the wine.

### Food pairing

Fish, poultry, pork and game bird dishes work well with this wine. It works particularly well with creamy pastas and salmon dishes. The good acidity and balance between wood and fruit keeps the wine from being overly rich and consequently great without food too. Mussel soup is a perfect match.

### Analysis

Alcohol 13.6 %	Total Acidity 6.83g/l	Residual sugar 2.3 g/l	pH 3.21
----------------	-----------------------	------------------------	---------

### Ratings

Seven Flags Chardonnay 2015 - John Platter 2016 – 5 Stars  
Seven Flags Chardonnay 2015 - Decanter 2016 – Gold  
Seven Flags Chardonnay 2015 – Tim Atkin 2016 – 94 points  
Seven Flags Chardonnay 2016 – Top 100, 2017 – Top 100 & Double Platinum Awards  
Seven Flags Chardonnay 2016 – Parker Ratings 2017 – 94 Points  
Seven Flags Chardonnay 2016 – Decanter 2017 – Platinum Best in Show – 95 Points

