



PAUL
CLÜVER

FAMILY WINES

Seven Flags Chardonnay 2021

Harvest Report

After a cold winter with higher-than-average rainfall we experienced great growing conditions leading to the 2021 harvest. Spring and summer were cooler with 190 hours of temperatures below 10°C than the previous vintage. The moderate day temperatures and cool night temperatures was ideal for the development of flavour and retaining high natural acidities in the grapes. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality. The grapes for the Seven Flags Chardonnay were harvested on the 24th of March from our oldest Chardonnay Vineyards planted in 1987.

Vines & Vineyards

Currently there are 14.4 hectares planted to Chardonnay on the estate, clones include 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocks in 2017. Vines range in age from 4 to 34 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. The vineyards are planted on East, Southeast facing and South- Southwest facing slopes. Height above sea level ranges from 280 to 350 meters.

The grapes for the Seven Flags Chardonnay are selected from the two oldest Chardonnay vineyards on the property and the oldest vineyards in Elgin. These south facing vineyards are planted to clones 175 and 270.

Winemaking

Grapes for our 7 Flags are selected from the oldest Chardonnay vineyards on our Estate and in the Elgin Valley, planted in 1987. The grapes were whole bunch pressed, settled without any settling agents. The juice was then transferred to barrel for fermentation, which is a 100% non-inoculated fermentation in a selection of French oak barrels. (35% new, 45% 2nd and the rest 3rd fill.) Regular lees stirring was done and the wine remained on the lees for a total of nine months without any sulphur addition. We like to retain as much of the natural acidity as possible which gives great freshness to the wine, thus we like to avoid malolactic fermentation. After tasting and blending trials, the wine was assembled from the best barrels; stabilized and prepared for bottling.

Tasting Notes

This wine shows a light-yellow green hue, and the nose is expressive with notes of fresh citrus zest which is complemented by stone fruit and hints of oak. The palate is an exciting combination of crisp citrus fruit with great complexity, concentration, and hints of oak in the background. The wine is elegant with a long and lingering finish.

Food Pairing

Fish, poultry, pork and game bird dishes work well with this wine. It pairs 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.

100% Chardonnay | Release Date June 2022 | Production 400 cases (x6)

Alcohol 12.52% | Total Acidity 7.3g/l | Residual Sugar 2.3g/l | pH 3.37

