



PAUL  
CLÜVER

FAMILY WINES

## *Seven Flags Chardonnay 2018*

### Winemaking

Grapes from our oldest Chardonnay vineyards were wholebunch pressed and naturally settled. The wine underwent wild fermentation in French oak barrels (30% new, the remainder 2nd and 3rd fill). It remained on the lees for 9 months without any sulphur addition. Lees stirring was done to a lesser degree than previous years to ensure freshness. Only a small proportion underwent malolactic fermentation, in favour of retaining natural acidity for freshness. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

### Harvest Report

We started harvesting Chardonnay on 22 February and finished on 8 March. Our very cool night temperatures helped to retain freshness. The grapes for the Seven Flags Chardonnay were harvested on 5 and 8 March from our oldest Chardonnay vines, planted in 1987.

### Vines & Vineyards

At the time of harvest, there were 13.7 hectares of Chardonnay on the estate (18.2% of total plantings). Clones include 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest in 2016, thus ranging in age from 2-31 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vines are planted on East, South East and South/South West facing slopes. Height above sea level ranges from 280-350m. Grapes for the Seven Flags Chardonnay are selected from our two oldest Chardonnay vineyards, which are also the oldest vineyards in Elgin (clones 175 and 270).

### Tasting Notes

We were fortunate to have had four exceptional successive vintages for Chardonnay. In 2015, we produced an elegant wine that was very tight with great freshness. 2016 had great opulence and more richness. The 2017 gave us a beautiful combination of these characteristics. The 2018 is a study of elegance and concentration. Showing a light hay hue, the nose is expressive with notes of fresh citrus zest 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. Elegant with a long and lingering finish.

### Food Pairing

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

100% Chardonnay | Release Date June 2019 | Production 940 cases (x6)  
Alcohol 13.15% | Total Acidity 6.4g/l | Residual Sugar 1.8g/l | pH 3.29

