



2017

ESTATE CHARDONNAY



WINEMAKING

This wine was 100% wild fermented in a selection of French oak barrels. (30% new, the rest 2nd; 3rd and 4th fill.) Lees stirring was done and the wine remained on the lees for a total of nine months without any Sulphur addition. Only 25% 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, stabilised and prepared for bottling.

TASTING NOTES

On the nose this wine shows great citrus aspects and winter melon notes with some light toasted brioche in the back ground. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate. The fine, fresh acidity is natural, 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.

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 2 to 31 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the South east facing slopes and North/South on the South-South West facing slopes. Height above sea level ranges from 280 to 350 meters.

HARVEST REPORT

After a dry winter the summer leading to the 2017 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 22nd of February and finished the 10th of March. Fortunately, do we experience very cool night temperatures in Elgin, this helped the grapes retain freshness.



100% Chardonnay | Release Date May 2018 | Production 2 500 cases (x12) | Alcohol 13.72% | Total Acidity 6.5g/l | Residual Sugar 1.9g/l | pH 3.34