



PAUL
CLÜVER

FAMILY WINES

Estate Chardonnay 2018

Winemaking

100% wild fermented in a selection of French oak barrels (33% new, with the remainder in 2nd, 3rd and 4th fill). It remained on the lees, with stirring, for 9 months without any sulphur addition. 38% went through malolactic fermentation, all without inoculation, to further ensure freshness and acidity. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

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 from 2-31 years in age. 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.

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. On the nose, it shows great citrus aspects and winter melon notes, with some light toasted brioche in the background. 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.

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 Oct 2019 | Production 6 860 cases (x6)

Alcohol 13.69% | Total Acidity 6.5g/l | Residual Sugar 1.9g/l | pH 3.35

