



CHARDONNAY 2017

# PAUL CLUVER SEVEN FLAGS



## WINEMAKING

After whole bunch pressing and settling without any settling agents, the wine was 100% wild fermented in a selection of French oak barrels. (35% new, the rest 2nd and 3rd fill.) Lees stirring was done to a lesser degree than previous years to retain freshness. The wine remained on the lees for a total of nine months without any Sulphur addition. The wine went through 30% malolactic fermentation, all without inoculation. After tasting and blending trials, the wine was assembled from the best barrels, stabilized and prepared for bottling.

## TASTING NOTES

The Seven Flags Chardonnay 2017 is a great expression of what I believe our area and Estate can produce. The wine shows a slight green hue, the nose is a melody of fresh citrus fruit with some winter melon and hints of oak in the background. The palate of the wine is an exciting combination of citrus fruit with great poise, concentration, a great salinity and hints of oak in the background. The taste of this wine is very elegant and long.

## 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. 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

With the Western Cape being in a 3year drought, the summer leading to the 2017 harvest will be remembers as one of the driest. We started harvesting Chardonnay the 23rd of February and finished the 10th of March. Fortunately, we do experience very cool night temperatures in Elgin, this helped the grapes retain freshness. The grapes for the Seven Flags Chardonnay was harvested on the 6th and 7th of March from our oldest Chardonnay Vineyards planted in 1987

100% Chardonnay | Release Date May 2018 | Production 900 cases (x6)

Alcohol 13.5% | Total Acidity 6.25g/l | Residual Sugar 3.1g/l | pH 3.33