



# PAUL CLÜVER

FAMILY WINES

## Seven Flags Chardonnay 2023

An exceptional vineyard planted on Paul Clüver Family Wines' estate in 1987 provides the grapes for the flagship Seven Flags Chardonnay. Minimum intervention, allowing the magic of wine ageing to do the work, results in an exceptional wine of gravitas and optimal terroir expression underscoring the pursuit of excellence in Chardonnay.

### Vineyards

The estate has 14.4 hectares of Chardonnay, with vines aged 5 to 35 years, planted on decomposed Bokkeveld Shale soils. The vineyards face East, Southeast, and South-Southwest, at elevations of 280 to 350 meters. The Seven Flags Chardonnay grapes come from the two oldest vineyards, featuring clones 175 and 270, with a yield of 9 tons per hectare.

### Winemaking

Grapes from the oldest Chardonnay vineyards, planted in 1987, were whole bunch pressed and settled without agents. The juice underwent 100% non-inoculated fermentation in French oak barrels (10% new, 30% second fill, and the rest third and fourth fill). Minimal lees stirring was done, and the wine aged on the lees for 10 months. To retain natural acidity and freshness, no malolactic fermentation was allowed. After tasting and blending trials, the wine was stabilized and prepared for bottling.

### Analysis

Alc 13% | TA 7.3 g/l | RS 1.4 g/l | pH 3.4

### Tasting Notes

This wine shows a light-yellow green hue, the nose being expressive with notes of fresh citrus zest complemented by stone fruit and hints of oak. The palate displays an exciting combination of crisp citrus fruit with great complexity, concentration, and hints of oak. An elegant mouthfeel leads to 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.

