



PAUL CLÜVER

FAMILY WINES



Clüver Prieur Colline du Matin Chardonnay 2024

Harvest Report

Weather conditions leading to the 2019 harvest were dry with temperatures not exceeding the annual average. The Elgin Valley, where our estate is situated, sees substantial diurnal variation due to altitude and proximity to the cold Atlantic Ocean, thus during harvest nights were cool and days moderate. The Chardonnay grapes were harvested on 18 February. Cool nights ensure our grapes retain freshness and high natural acidity. Picking of the grapes took place in the early hours of the morning and the fruit was cold-stored overnight

Vineyards

The grapes for the Clüver Prieur Chardonnay were selected from a vineyard planted in 2015 to clones 9, 76, 95, 277 and 548. This southwest facing vineyard is situated 350 m above sea-level and plant density is 4000 vines/ha.

Winemaking

Grapes were whole-bunch pressed, the juice allowed to settle overnight without any settling agents before being transferred to French oak barrels for fermentation. (50% new, 25% 2nd fill and the rest 3rd fill.) To retain freshness in the Chardonnay, occasional lees stirring was done and the wine remained on the lees for a total of 10 months without any sulphur addition. After tasting and thorough blending trials, the wine was assembled from the best barrels, stabilised, and prepared for bottling.

Analysis

Alc 13.5% | TA 7 g/l | RS 1.7g/l | pH 3.35

Tasting Notes

This beautiful Chardonnay exudes aromas of fresh citrus and mineral 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, which is rich and exudes a refined elegance. The fine, fresh acidity adds poise and focus to the wine, with the finish being long and bearing an engaging touch of salinity.

Food Pairing

Fish, poultry, pork, and game-bird dishes are complemented by this wine. It also pairs particularly well with creamy pastas and salmon dishes. The fresh acidity and great balance between fruit and well-balanced oak keeps the wine from being overly rich and consequently, making it an enjoyable wine to drink on its own.

