



PAUL  
CLÜVER

FAMILY WINES

*Estate Chardonnay 2020*

## Harvest Report

The growing season of the vines, prior and during to the 2020 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. We were fortunate to receive more than average rain in October 2019 and January 2020 which benefited the vineyards greatly. We started harvesting Chardonnay on the 31st of January and finished the 11th of March.

## Vines & Vineyards

At the time of harvest, there were 14.9 hectares of Chardonnay on the estate. Clones include 76, 95, 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest in 2017, thus ranging from 3 to 33 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.

## Winemaking

Grapes were whole bunch pressed, and settled naturally overnight without settling agents, before the juice was transferred to French oak barrels for fermentation. The wine was 100% wild fermented in a selection of French oak barrels (20% new, with the remainder in 2nd, 3rd and 4th fill). It remained on the lees, with stirring, for 9 months without any sulphur addition. 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 character with ripe orange and winter melon notes, against lightly toasted brioche. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and a slight salinity. 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 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 | Production 4 750 cases (x6)

Alcohol 12.79% | Total Acidity 6.9g/l | Residual Sugar 2.0g/l | pH 3.19

