



PAUL CLÜVER

FAMILY WINES

Village Chardonnay 2025

Chardonnay exudes the essence of Elgin terroir, the cool-climate and ancient soils allowing this noble Burgundian variety to portray layers of flavours and aromas in a silky regal cloak of elegance and refinement.

Vineyards

Currently we have 13.4 hectares planted to Chardonnay on the estate, which equates to 18.6 % of the total area under vineyard. Clones include 9, 76, 95, 96, 175, 270, 277, 548 and 1066. The first vines were planted in 1987 and the youngest vineyards in 2017.

Vines range in age from 6 to 37 years, with the average age of our Chardonnay vineyards being 15 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay at varying depths. Vines are planted on East, Southeast and South- Southwest facing slopes. Height above sea level; 320 to 385 meters.

Winemaking

This wine is a blend of several components of Chardonnay from different vineyards on the Estate, the vine age of which range between 8 and 15 years. This wine fermented in a variety of vessels, including stainless steel tank, oak vats and concrete egg. All wines were fermented naturally and aged on the lees for 10 months. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.

Analysis

Alc 13.07% | TA 6.9 g/l | RS 2.7g/l | pH 3.38

Tasting Notes

This wine is a refined expression of Chardonnay, bursting with citrus and citrus blossom notes on the nose, followed by a palate profile resounding with white peach, lime and winter melon. Flavours are harnessed by the wine's natural fine and fresh acidity and varied textural nuances, leading to a lingering aftertaste.

Food Pairing

This wine can be enjoyed on its own or will be a great match with a creamy seafood pasta, fresh line fish or a roasted chicken dish.

