



PAUL CLÜVER

FAMILY WINES

Estate Chardonnay 2023

Paul Clüver Family Wines pioneered Chardonnay in the Elgin Valley, planting the first commercial vineyards of this noble Burgundian variety in 1987. The cool climate, ancient soils of Bokkeveld shale and an ethos centred around the making of excellence from Chardonnay has resulted in Paul Clüver Chardonnay displaying accurate interpretation of terroir together with meticulous winemaking to attain a distinctive level of excellence for which the Clüver name is renowned.

Vineyards

Currently we have 14.4 hectares planted to Chardonnay on the estate, which equates to 19.2% of the total plantings. Clones include 9, 76, 95, 96, 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest vineyards in 2017. Vines range in age from 6 to 38 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay at varying depths. Vines are planted on East, South east and South- South West facing slopes. Height above sea level; 320 to 385 meters.

Winemaking

Grapes were whole-bunch pressed, settled naturally overnight without settling agents before the juice was transferred to French oak barrels for fermentation. This wine was wild fermented in a selection of French oak barrels. (33% new, 28% 2nd; and the balance and 4th fill.) Wine remained on the lees for a total of nine months without any Sulphur addition. After tasting and blending trials, the wine was assembled from the best barrels, stabilised, and prepared for bottling.

Analysis

Alc 13.28% | TA 7.20 g/l | RS 1.9 g/l | pH 3.44

Tasting Notes

On the nose this wine shows great citrus aspects, ripe orange, and winter melon notes with some light toasted brioche in the background. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and a slight salinity on the taste. 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 work well with this wine. It pairs 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.

