

# Paul Cluver Chardonnay 2015

100 % Chardonnay

Release date February 2015

Production 1500 cases (x12)

## Vineyards and Vines

Currently there are 14.17 hectares planted to Chardonnay on the estate, which equates to 17.9% of the total plantings. Clones include 175, 270, 95 and 548. The first vines were planted in 1987 and the youngest blocks in 2010. Vines range in age from 6 to 28 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the South east facing slopes and North/South on the South- South West facing slopes. Height above sea level ranges from 280 to 350 meters.

## Harvest report

Generally a very healthy crop resulting from a very cool vintage. Harvesting started 16<sup>th</sup> February and continued until 4<sup>th</sup> of March. Average yield was 6.6 tons per hectare and grapes came in at 21.8° - 23.5° Brix at an average temperature of 15° Celsius. In 2014 we started picking at night resulting in the grapes arriving cool and fresh at the cellar, in the 2015 vintage we had the coolest night temperatures of the past eight years.

## Winemaking

This wine was 100% wild fermented in a selection of French oak barrels. (20% new, the rest 2<sup>nd</sup>: 3<sup>rd</sup> and 4<sup>th</sup> fill.) Lees stirring was done to a much lesser degree than previous years to retain freshness. The wine remained on the lees for a total of nine months without any Sulphur addition. Only 10% of the wine went through malolactic fermentation, all without inoculation, further ensuring freshness and acidity. After tasting and blending trials, the wine was assembled from the best barrels, stabilised and prepared for bottling.

## Tasting notes

Lots of buttered toast / brioche on the nose with some citrus aspects too. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. 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 works 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.

## Analysis



Alcohol 13.02 %	Total Acidity 7.1 g/l	Residual sugar 2.9 g/l	pH 3.38
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## Recent awards and recognition

- CN'13 - Wine Advocate - 91
- CN'13 – John Platter 2015 – 4.5 stars
- CN'13 – Tim Atkins – 93
- CN'13 – Tim Atkins Top – The Best of the Cape
- CN'14 – Top 100 South African Wines
- CN'14 – Tim Atkin – 93 points
- CN'14 – Decanter Gold
- Five Nations – Double Gold.
- Old Mutual Gold – 94 points.
- CN'15 – Top 100 SA Wines Winner
- CN'15 – Top 100 2016 – Double Platinum
- CN'15 – OMTWS 2016 – Silver
- CN'15 – Tim Atkin 2016 – 93 Points

**Stephen Tanzer** describes our Chardonnay as *“Creamy in texture, the finish really saturates the mouth with sexy oak tones and subtle notes of melon”*.