



PAUL
CLÜVER

FAMILY WINES

Village Chardonnay 2023

Harvest Report

After a cold winter with good rainfall we experienced fine growing conditions leading to the 2023 harvest. The moderate day temperatures and cool nights were ideal for the development of flavour and retaining high natural acidities in the grapes. However, unseasonal bouts of rain in March made for challenging vineyard conditions during harvest. Fortunately, precision vineyard management programmes and logistical astuteness in the cellar allowed us to complete the harvest with a healthy crop of fruit of optimal quality. The cool summer made for a late start to harvest, with the picking of Chardonnay commencing on the 15th of February. The last Chardonnay grapes were harvested on the 21st of March. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure vibrant freshness and health. Grapes were harvested between 21.2-22.8 ° Brix., with acidities between 6.2 and 8.4 g/l.

Vines & Vineyards

Currently we have 13.4 hectares planted to Chardonnay on the estate, which equates to 18.6 % of the total plantings. 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 36 years with the average age of our Chardonnay vineyards 14 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 ages ranging from 6 to 18 years. This wine was fermented and aged in a variety of vessels for complexity and a broad, nuanced flavour-spectrum: 16% in stainless steel tank, 41% in 2500l oak foudré; 8% in concrete egg, with the balance lying in older 300l French oak barrels. All wines were allowed to ferment spontaneously and aged on the lees for 8 months. After tasting and blending trials, the wine was blended, stabilised, and prepared for bottling.

Tasting Notes

This wine is a beautifully poised expression of Chardonnay with notes of citrus and citrus blossom followed by aromas of white peach and a maritime salinity. The energetic, fresh palate is long and lingering with a delicate, fine finish.

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.

100% Chardonnay | Release Date January 2024 | Production cases 9500 (x6)
Alcohol 12.69 % | Total Acidity 7.0g/l | Residual Sugar 2.4g/l | pH 3.33

