

Paul Cluver Wines

Chardonnay

Vitner	Paul Culver Wines
Origin	Elgin, South Africa
Vintage	2014, 2020
Variety	Chardonnay
Wine Type	White
Wine Maker	Andries Burger

Vineyard Notes

At the time of harvest, there were 14.4 hectares of Chardonnay on the estate (19.2% of total plantings). Clones include 9, 76, 95, 96, 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 at varying depths. Vines are planted on East, South East and South/South West facing slopes. Height above sea level ranges from 320-385m.

About the Wine Maker

Central to the success of the wine and farming business is the Cluver Family – a close-knit group with a visionary, pioneering spirit. Dr Paul Cluver planted the first vines here in the mid-1980s, and in doing so established the Wine of Origin for the region. Like much of the wine world heading into the 1990s, they focused their attention on Cabernet Sauvignon, Merlot, and Shiraz. With a critical eye and desire to continually improve the quality of the wines, the Cluver's came to realize Elgin is Pinot country. Other cool-climate varietals such as Chardonnay, Sauvignon Blanc, and Riesling also found a happy home on the Cluver's farm. Elgin is also noted for its long history in apple cultivation, a tradition the Cluvers continue today. Paul Cluver Wines has been situated on the De Rust estate in Elgin since 1896. Dr Cluver, a long-time supporter of conservation projects, officially began undertaking projects of his own on the estate in the 1970s. Additionally, the farm forms part of the Kogelberg Biosphere Reserve area, the first biosphere reserve to be declared in southern Africa and forms part of UNESCO's worldwide network of biosphere reserves. The property has 3 types of vegetation: Elgin Shale Fynbos, Western Ruens Shale Renosterveld and Kogelberg Sandstone Fynbos, the first two of which are critically endangered. Paul Cluver Wines is a member of the Green Mountain Eco Route – specifically focussed on developing tourism linked to biodiversity values – with the motto “blending wine and biodiversity”.

Tasting Notes

This wine is a great expression of a lightly oaked Chardonnay, bursting with citrus and fresh Granny Smith apple, followed by notes of white peach and complemented with subtle hints of oak. These characteristics follow through onto the palate, which reveals natural, fine and fresh acidity with a lingering aftertaste.



Wine Details

Alcohol	13.33%
Bottle Size	750ml
Bottles Per Case	12

