



P A S C A L / S C H I L D T

Winery:	PAUL CLUVER WINES
Wine:	CHARDONNAY
Vintage:	2014
Appellation:	ELGIN SOUTH AFRICA
Winemaker/Winegrower:	ANDRIES BURGER
Harvest Notes:	Generally a very healthy crop resulting from a very cool vintage. Harvesting started 20 <sup>th</sup> February and continued until 27 <sup>th</sup> of March. Average yield was 6.6 tons per hectare and grapes came in at 21.8° - 23.8° Brix at an average temperature of 15 <sup>o</sup> Celsius. In 2014 we started picking at night resulting in the grapes arriving cool and fresh at the cellar.
Cellar Notes:	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 15% 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.
Aging & Drinking Suggestions:	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.
Technical Notes:	
Soil	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.
Acidity	0.60g/l
pH	3.36g/l
Residual Sugars	1.8g/l
ABV	13.5%
Barrel Maturation	9 Months
Production (bottles)	3000x12