

CRYSTALLUM

2018

Peter Max Pinot Noir

Bottles produced: 18673

An elegant, complex vintage showing beautifully integrated fruit and savoury notes. Raspberry, red cherry and cinnamon on the nose, with confected strawberry and orange rind on the palate supported by a savoury herbaceousness and subtle saline minerality. With fine tannins and signature bright acidity, the wine drinks well now and will improve through 2025.

Vinification

The 2018 Peter Max is naturally fermented with 70% of the fruit de-stemmed and the remainder left as whole clusters. Extraction is kept to a minimum during active fermentation with a total time of 4 weeks on the skins.

pH 3.60

Alc % 13.4%

Total acidity 5.4 g/l

Total sulphites 70mg/l

Residual sugar 2.4g/l

Cuvée Cinema Pinot Noir

Bottles produced: 6103

An outstandingly coherent and integrated vintage with a trademark nose of strawberry, rose and sweet Indian spices. Those notes carry through on the palate along with subtle smoke and sea salt, culminating in a remarkably long finish. Firm tannins and bracing acidity provide robust structure that augurs well for ageing through 2030.

Vinification

Fermented using only native yeasts with a ratio of whole clusters (50%) to whole berries (50%) in a stainless steel tank. The total time in tank was 31 days. The wine was then transferred to barrel (25% new) where it remained for 11 months before bottling.

pH 3.57

alc% 14.25%

Total acidity 5.1 g/l

Total sulphites 60 mg/l

Residual sugar 2.3 g/l

Bona Fide Pinot Noir

Bottles produced: 2891

A beautifully balanced vintage showing bold, ripe red cherry and candied strawberry on the nose along with distinctive tomato leaf and light black pepper. Notable salinity on the palate adds freshness to the pure primary fruit, while sturdy tannins ensure ageing through 2028.

Vinification

Fermentation occurred spontaneously with no commercial yeasts added. There was a 60% whole bunch component with the rest de-stemmed but left intact as whole berries. Total time on skins was 5 weeks whereafter the wine spent 11 months in French Oak barriques. 20% new oak.

pH 3.50

alc% 14.25%

Total acidity 5.35 g/l

Total sulphites 62 mg/l

Residual sugar 2.2 g/l

Mabalel Pinot Noir

Bottles produced: 4195

Aromas of tomato leaf, cranberry and sour cherry combine with orange peel, steely gun flint and light cedar notes on the palate. Gentle stem use allows the subtler fruit to emerge, supported by tart acidity and fine tannins. Lean, savoury and elegant, the wine will drink well through 2026.

Vinification

Fermented using only native yeasts and with a far lower portion of the fruit kept as whole clusters (10%) than the other Crystallum cuvées. The total time in tank was 29 days with a 14 day post-fermentation maceration. The wine was then transferred to barrel (20% new) where it remained for 11 months before bottling.

pH 3.60

alc% 13.49%

Total acidity 5.1 g/l

Total sulphites 48 mg/l

Residual sugar 1.8 g/l

The Agnes Chardonnay

Bottles produced: 14161

A complex yet balanced vintage reflecting the distinctness of its five fruit sources. White peach, litchi and green apple on the nose with lime zest, butterscotch and a pleasant gunflint and smoke on the palate. Restrained oaking and crisp acidity provide a leanness and edge to support the prominent primary fruit.

Vinification

Sourced from five vineyards in the Hemel-en-Aarde and Overberg regions. Produced using the traditional method of transferring the whole grape clusters straight from harvesting into the press and running the juice off into a settling tank. Fermented and aged in 228 and 500-litre French oak barrels, 10% new. Naturally fermented in barrel, where it remains for 9 months before bottling. No SO2 or enzymes are added prior to fermentation.

pH 3.35

alc% 13.68%

Total acidity 5.6 g/l

Total sulphites 78 mg/l

Residual sugar 2.8 g/l

Clay Shales Chardonnay

Bottles produced: 2769

This vintage reflects the signature concentration of fruit in balance with bright acidity and grip. Candied lemon, ripe peach and honeysuckle on the palate with gentle honeyed nuttiness and beeswax. The finish is exceptionally long and lingering.

Vinification

Whole-bunch pressed with no enzymes, SO2 or commercial yeasts added at pressing. After an overnight rough-settling, the juice was sent to barrel, with fermentation and ageing taking place over 10 months in a 2600L Foudre.

pH 3.33

alc% 13.2%

Total acidity 5.5 g/l

Total sulphites 58 mg/l

Residual sugar 1.4 g/l