

CRYSTALLUM

2019

Peter Max Pinot Noir

Bottles produced: 12500

A bolder, richer vintage showing mulberry, cherry and sweet spice on the nose. The palate is full and fruit forward, with both fresh and bruised strawberry and raspberry alongside a light smokiness and some fynbos. With sturdy phenolic grip from a slightly higher whole bunch component and a crisp acidity to back up the fruit, this wine promises to age well beyond 2028.

Vinification

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 3.50

Alc % 14.28%

Total acidity 5.2 g/l

Total sulphites 55mg/l

Residual sugar 2.9g/l

Cuvée Cinema Pinot Noir

Bottles produced: 6847

A precise and opulent vintage showing its signature nose of confected cherry, sweet spice and rose melding with smoke, wild herbs and a saline edge. The palate is a touch richer and more opulent than its predecessor, with dark chocolate, soy, plum and aniseed adding a savoury counterpoint to the lifted, fresh red fruit. Grippy, slightly waxy tannin and bright acidity hold everything in balance, making for an extraordinarily long finish and guaranteeing ageing through 2035.

Vinification

Fermented using only native yeasts with a ratio of whole clusters (70%) to whole berries (30%) 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 3.48

alc% 13.83%

Total acidity 5.2 g/l

Total sulphites 63 mg/l

Residual sugar 2.7 g/l

Litigo Pinot Noir

Bottles produced: 1264

This is the maiden vintage from seven-year-old vines on Crystallum's own Shaw's Mountain vineyard just outside the Hemel en Aarde valley. The Litigo, meaning 'discussion' in legal terms, is a wine made in partnership with lawyer Eben van Wyk.

The nose is subtle but alluring with mulberry and pomegranate alongside intense floral notes and a light peaty smokiness in the background. A palate of bright red fruits, sweet spice and olive tapenade add body and complexity. With fine tannins and a medium acidity, this is a fresh and vibrant wine accessible early but suitable for ageing through 2025.

Vinification

Fermented using only native yeasts in stainless steel tanks. There was a 20% whole bunch component with the rest de-stemmed but left intact as whole berries. The wine spent a total of 4 weeks on the skins after which it went into French and Hungarian oak barrels (30% new) for 11 months.

pH 3.60

alc% 13.67%

Total acidity 5.0 g/l

Total sulphites 46 mg/l

Residual sugar 1.7 g/l

Mabalel Pinot Noir

Bottles produced: 4195

An intense and focused vintage showing off its dramatic terroir. Distinctive from the 2018 in its more savoury leanings. Sour cherry, plum, blackcurrant, tomato leaf and dark chocolate on the nose lead into a decadent palate with sweet spice, soy and liquorice. The trademark structure is there with ripe tannins and a bracing, fresh acidity promising ageing through 2030.

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 3.45

alc% 13.98%

Total acidity 5.5 g/l

Total sulphites 63 mg/l

Residual sugar 2.4 g/l

Whole Bunch Pinot Noir

Bottles produced: 1219

Aromas of wild strawberry, white pepper, fennel and mushroom lead into a textured, grippy palate with cherry pith and both blue and blackberries. More fennel and some green pepper notes from the stems add a ripeness to the robust phenolic tannin, which, aside a puckering acidity, make this wine particularly ageworthy, supported by the heft and texture of its fruit profile.

Vinification

Fermented using only native yeasts in small, open top vessels. 100% whole bunch. The wine spent a total of 6 weeks on the skins after which it went into French and Hungarian oak barrels (25% new) for 11 months.

pH 3.52

alc% 13.60%

Total acidity 5.3 g/l

Total sulphites 46 mg/l

Residual sugar 2.5 g/l

The Agnes Chardonnay

Bottles produced: 14300

A strong expression of the outstanding fruit quality from various corners of the '19 harvest. The palate shows the signature lime peel, candied lemon and butterscotch along with a distinctly more tropical nose of litchi, pineapple and toffee apple. A rich and coating mouthfeel leads to a lingering finish balanced by a crisp acidic zip.

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: 3980

A vintage that seems somehow more coastal than the '18. On the nose, signature notes of lime peel, green apple, butterscotch and lemon meringue are complemented by steely flint and sweet jasmine. A pithy, beautifully textured palate with litchi, smoke and sea shells is leaner and more mineral than previous vintages, with a mouth-coating texture perfectly cut by bright acidity. This wine has a proven ageability and this vintage is no exception.

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 3.38

alc% 13.51%

Total acidity 5.4 g/l

Total sulphites 61 mg/l

Residual sugar 1.6 g/l