

# CRYSTALLUM

2020

## Peter Max Pinot Noir

Bottles produced: 13310

### Vinification

Naturally fermented with 50% 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.

### Tasting Note

A wine that follows in the full bodied footsteps of the 2019 with cranberry, pomegranate and bruised strawberry on the nose as well as rose, rosemary and fynbos. The palate shows a darker edge, featuring olive tapenade and soy as well a hint of grilled meat. The tannins are supple but, with a stemmy, pine-needle grip that adds structure along with a fresh acid, this wine is accessible now and will improve through 2030.

pH 3.56

alc% 14.36%

Total acidity 5.7 g/l

Total sulphites 77 mg/l

Residual sugar 2.3 g/l

## The Agnes Chardonnay

Bottles produced: 17000

### 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.

### Tasting Note

The nose shows quince, litchi, lemon curd and a light, peaty smoke. A full and textured palate with honeycomb and winter melon is lent freshness and complexity by lime leaf and lemon thyme savouriness while the ample mid palate leads into a lengthy, pithy finish.

pH 3.32

alc% 13.18%

Total acidity 5.7 g/l  
Total sulphites 59 mg/l  
Residual sugar 1.9 g/l

## Clay Shales Chardonnay

Bottles produced: 2300

### Vinification

Whole-bunch pressed with no enzymes, SO<sub>2</sub> 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.

### Tasting Note

After a leaner and more mineral '19 vintage this is an emphatic expression of a now famous site. Lemon meringue, apple blossom and lime leaf are bolstered by arresting tropical notes of litchi and pineapple on the nose. A rindy, flinty mouthfeel adds a pithy and moreish texture on the palate while peach and buttered popcorn combine towards a remarkably long finish.

pH 3.32  
alc% 13.28%  
Total acidity 5.4 g/l  
Total sulphites 54 mg/l  
Residual sugar 1.4 g/l

## Ferrum Chardonnay

Bottles produced: 2061

### Vinification

Whole-bunch pressed with no enzymes, SO<sub>2</sub> 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.

### Tasting Note

The nose shows quince, litchi, lemon curd and a light, peaty smoke. A full and textured palate with honeycomb and winter melon is lent freshness and complexity by lime leaf and lemon thyme savouriness while the ample mid palate leads into a lengthy, pithy finish.

pH 3.44  
alc% 13.33%  
Total acidity 5.5 g/l  
Total sulphites 58 mg/l  
Residual sugar 1.8 g/l

# Mabalel Pinot Noir

Bottles produced: 2170

## Vinification

Fermented using only native yeasts and with none of the fruit kept as whole clusters. 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.

## Tasting Note

Perhaps the most pronounced and concentrated vintage of this wine, the nose shows blueberry, orange rind and black forest cake as well as the exotic spiciness of nutmeg and sumac. The palate is complex and alluring, with cherry pith, dates and cloves beside a fennel and caraway seed texture in the fresh tannins. A wine that is likely to age well beyond 2030.

pH 3.65

alc% 14.18%

Total acidity 5.3 g/l

Total sulphites 57 mg/l

Residual sugar 2.8 g/l

# Bona Fide Pinot Noir

Bottles produced: 2836

## Vinification

Fermentation occurred spontaneously with no commercial yeasts added. There was a 70% whole bunch component with the rest de-stemmed but left intact as whole berries. Total time on skins was five weeks whereafter the wine spent 11 months in French oak barriques. 20% new oak.

## Tasting Note

After a one year hiatus, this wine returns with a vintage that is bold, balanced and intense. Aromatics of red cherry, pomegranate and rhubarb lead to a full mid palate with notes of soy, dark chocolate and wild rosemary adding gravitas to the high toned fruit. Fresh, black tea-like tannins provide savoury grip and conspire with a saline edge for a textured and long finish. A landmark vintage from the Vrede site.

pH 3.56

alc% 13.79%

Total acidity 5.5 g/l

Total sulphites 69 mg/l

Residual sugar 2.7 g/l

# Cuvée Cinéma Pinot Noir

Bottles produced: 5800

## Vinification

Fermented using only native yeasts with a ratio of whole clusters (60%) to whole berries (40%) 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.

## Tasting Note

The signature aromatics of wild strawberry, black cherry and sweet Indian spices are all in place as well as pomegranate, red plum and cocoa. A tense and structured palate speaks to the 60% whole bunches used in fermentation, with the tannins showing a pine-like freshness. With a generosity of fruit and a particularly upright focus this wine will age into 2035.

pH 3.55

alc% 13.99%

Total acidity 5.2 g/l

Total sulphites 68 mg/l

Residual sugar 2.8 g/l