



PASCAL/SCHILDT

Winery:	Crystallum Wines
Wine:	The Agnes
Vintage:	2015
Appellation:	Chardonnay
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	The 2015 The Agnes Chardonnay is produced from five different vineyards in the Hemelen-Aarde and Overberg regions. The soils of these vineyards range from heavy clay to intermediate shale, sandstone and quartz. The final blend retains the characteristics of these individual sites but forms an identity which is both unique and greater than the sum of its parts.
Cellar Notes:	The Agnes is 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. The juice is then transferred the next day into 228 and 500-litre French oak barrels, 10% new. Fermentation occurs naturally in barrel, where it remains for 9 months before bottling. No SO ₂ or enzymes are added prior to fermentation.
Tasting Notes:	Elegant, concentrated and fresh, the 2015 Agnes reflects this outstanding Cape Vintage. Notes of honey, lemon tart, white peach, fresh lime and lemon preserve lead into a beautifully textured, fresh and viscous palate. Lovely to drink and now, but will reward ageing over the next 5-8 years.
Technical Notes:	
Soil	Heavy clay / intermediate shale, sandstone and quartz
Acidity	5.6
pH	3.45
Residual Sugars	2.9
ABV	13.50%
Barrel Maturation	9 months
Production (bottles)	13938