



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

Winery:	Crystallum Wines
Wine:	Clay Shales
Vintage:	2014
Appellation:	Chardonnay
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	The region is characterised by a moderate, maritime climate that contributes to delay ripening. Soils are of a clay shale composition allowing for optimum fruit development while naturally restricting vigour and keeping crop levels very low. Whole bunch pressed, no enzyme, SO ₂ or commercial yeasts were added at pressing. After over-night rough settling the juice was sent to barrel. Fermentation and ageing took place over 10 months, all in 228L barrels, with 17% new oak and the remainder 3 to 8 years old.
Cellar Notes:	The 2014 Clay Shales Chardonnay is a single vineyard wine crafted from fruit grown just outside of the Hemel en Aarde Ridge ward. The site is over 300 metres high in altitude.
Tasting Notes:	The 2014 is tighter and leaner than the 2013. The nose exhibits fresh lime, apple, pear and almond notes flowing into a palate that is concentrated, bright and focused.
Ageing & Drinking Suggestions:	The high natural acidity of this wine gives it incredible freshness and length and will allow it to age through to 2025.
Technical Notes:	
Soil	Clay Shale
Acidity	6
pH	3.21
Residual Sugars	2.6
ABV	13.3%
Barrel Maturation	10 months
Production (bottles)	3216