



PASCAL/SCHILDT

Winery:	Crystallum
Wine:	Agnes
Vintage:	2017
Appellation:	Western Cape
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	This Chardonnay is produced from five different vineyards in the Hemel-en-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:	"The 2017 Cuvée Cinema Pinot Noir uses 50% whole-cluster fruit from one of the highest vineyards in Hemel-en-Aarde. Matured in 30% new oak, it has a generous bouquet of macerated red cherries, crushed strawberry and light blue fruit developing with aeration. The whole clusters work nicely on the palate, lending fine tension and delineation and a slight tertiary quality, leading to a finish with a touch of bitter cherry." – Neal Martin Report 2018, 92/100
Aging & Drinking Suggestions:	
Technical Notes:	
Soil	Vineyards range from heavy clay to intermediate shale, sandstone and quartz
Acidity	5.9g/l
pH	3.40
Residual Sugars	1.8 g/l
ABV	13.6%
Barrel Maturation	228 and 500-litre French oak barrels, 10% new
Production (bottles)	15,628