



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

Winery:	Crystallum Wines
Wine:	Clay Shales
Vintage:	2015
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.
Cellar Notes:	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 20% new oak and the remainder 3 to 8 years old.
Tasting Notes:	The 2015 Clay Shales is a great example of how wines produced from the excellent vintage are rich and concentrated, but still beautifully fresh. The nose exhibits lemon, quince and honeyed caramel notes flowing into a palate that is concentrated, with fine, grippy tannins and the high natural acidity that makes this vineyard and area so suited to chardonnay production.
Ageing & Drinking Suggestions:	The high natural acidity of this wine gives it incredible freshness and length and will allow it to age through to 2026.
Technical Notes:	
Soil	Clay and Bokkeveld Shale
Acidity	6.5
pH	3.37
Residual Sugars	3.3
ABV	14%
Barrel Maturation	10 months
Production (bottles)	4129