



PASCAL/SCHILDT

Winery:	Crystallum Wines
Wine:	The Agnes
Vintage:	2014
Appellation:	Chardonnay
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	The 2014 The Agnes Chardonnay is produced from three different vineyards in the Hemel-en-Aarde and Overberg regions. The wine 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-litre French oak barrels, 10% new. Fermentation occurs naturally in barrel, where it remains for 9 months before bottling. No SO2 or enzymes are added prior to fermentation.
Cellar Notes:	The 2014 The Agnes Chardonnay is produced from three different vineyards in the Hemel-en-Aarde and Overberg regions. 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.
Tasting Notes:	The sixth vintage of The Agnes is concentrated and beautifully balanced. The nose is wonderfully expressive with notes of lime, grapefruit, nectarine and ripe peach. The palate is intense and layered with a strong fruit core and lovely fresh acidity.
Technical Notes:	
Soil	Heavy clay / intermediate shale and sandstone
Acidity	5.1
pH	3.45
Residual Sugars	1.6
ABV	13.35%
Barrel Maturation	9 months
Production (bottles)	5733