



PASCAL/SCHILDT

Winery:	Crystallum Wines
Wine:	Mabalel
Vintage:	2015
Appellation:	Pinot Noir
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	Mabalel 2015 was fermented using only native yeasts and unlike the other Crystallum Cuvees, the fruit was completely de-stemmed. The total time in tank was 28 days with a 14 day post maceration. The wine was then transferred to barrel (30% new) where it remained for 14 months before bottling.
Cellar Notes:	Mabalel Pinot Noir is produced from an incredibly unique, high altitude vineyard. The site is 700 metres high and rests in what resembles a volcanic crater surrounded by some of the Cape's highest mountain peaks that are regularly covered by snow during winter. This is the second vintage of this wine and the first Pinot Noir produced in this valley.
Tasting Notes:	A lovely, lifted earthy perfume combines red cherry, grapefruit and orange rind notes delivering a complex and alluring nose. The palate is textured and seamless with a succulent core and crisp acidity. This wine will improve into 2024
Technical Notes:	
Soil	Clay, shale and quartz
Acidity	5.2
pH	3.45
Residual Sugars	1.9
ABV	14%
Barrel Maturation	14 months
Production (bottles)	5338