



PASCAL/SCHILDT

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| Winery: | Crystallum Wines |
| Wine: | Mabalel |
| Vintage: | 2014 |
| Appellation: | Pinot Noir |
| Winemaker/Winegrower: | Peter-Allan Finlayson |
| Harvest Notes: | Mabalel 2014 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 with sweet cherry, grapefruit and strawberry notes delivering a complex and alluring nose. The palate is textured and layered with a succulent core and crisp acidity owing to a cool, fresh vintage. This wine will improve over the next 5-8 years. |
| Technical Notes: | |
| Soil | clay, shale and sandstone |
| Acidity | 5.3 |
| pH | 3.59 |
| Residual Sugars | 1.9 |
| ABV | 13.5 |
| Barrel Maturation | 14 months |
| Production (bottles) | 3267 |