



PASCAL / SCHILDT

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| Winery: | Crystallum Wines |
| Wine: | Cuvee Cinema |
| Vintage: | 2015 |
| Appellation: | Pinot Noir |
| Winemaker/Winegrower: | Peter-Allan Finlayson |
| Harvest Notes: | Cuvée Cinema 2014 was fermented using only native yeasts with a ratio of whole clusters (40%) to whole berries (60%) in a stainless steel tank. The total time in tank was 30 days. The wine was then transferred to barrel (30% new) where it remained for 11 months before bottling. |
| Cellar Notes: | The 2015 Cuvée Cinema Pinot Noir is produced from fruit grown from a single vineyard – one of the highest in the Hemel-en-Aarde region. This region is characterised by a moderate climate which results in delayed ripening and a late harvest. The soils are clay and shale in composition, which allows optimum fruit development while naturally restricting vigour and keeping crop levels low. |
| Tasting Notes: | The most accomplished version of this wine to date. Aromas of sour cherry, musk, forest floor and flint lead into a palate that is intense and concentrated with a fine, but firm tannin base that will carry this wine into 2026 |
| Technical Notes: | |
| Soil | Clay and Shale |
| Acidity | 5.1 |
| pH | 3.48 |
| Residual Sugars | 2.3 |
| ABV | 14% |
| Barrel Maturation | 11 months |
| Production (bottles) | 5206 |