



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

Winery:	Crystallum
Wine:	Cuvée Cinema Pinot Noir
Vintage:	2017
Appellation:	Hemel-and-Aarde Ridge
Winemaker/Winegrower:	Peter-Allan Finlayson
Harvest Notes:	The 2017 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.
Cellar Notes:	Cuvée Cinema 2017 was fermented using only native yeasts with a ratio of whole clusters (50%) to whole berries (50%) in a stainless steel tank. The total time in tank was 28 days. The wine was then transferred to barrel (30% new) where it remained for 11 months before bottling.
Tasting Notes:	The 2017 The Agnes Chardonnay comes from five vineyards and was matured in 500-liter oak barrels, including some Stockinger foudres, 10% new wood. It has a neutral nose at first, offering faint traces of yellow plum and lemon curd; the citrus element develops with aeration. The palate is very well balanced with citrus lemon, blood orange and light marmalade notes that lend spiciness toward the finish. Very fine.' – Neal Martin Report 2018, 90/100
Aging & Drinking Suggestions:	
Technical Notes:	
Soil	Clay & shale
Acidity	5.2 g/l
pH	3.6
Residual Sugars	1.5 g/l
ABV	14.2%
Barrel Maturation	11 months in 30% oak barrels
Production (bottles)	5,206