



PASCAL/SCHILDT

Winery:	Crystallum Wines
Wine:	Cuvee Cinema
Vintage:	2014
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 (30%) to whole berries (70%) 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 2014 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:	Immediately appealing and seductive, this vineyard delivers lovely body and fruit even in cooler vintages. Aromas of cherry, forest floor, strawberry and a hint of anise on the nose. The palate is intense and full with a bright fruit core and some serious tannins that will carry this wine for 8-10 years.
Technical Notes:	
Soil	Clay and Shale
Acidity	4.9
pH	3.48
Residual Sugars	2.2
ABV	14%
Barrel Maturation	11 months
Production (bottles)	5776