

Crystallum,

**`Mabalel` Elandskloof Pinot Noir 2022****Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa**

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Peter-Allan Finlayson</b>
Closure	<b>Diam</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.1g/L</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.59</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegan</b>

**PRODUCER**

This small winery was established in 2007 by brothers Peter-Allan and Andrew Finlayson. Their father, Peter, was a pioneer in the production of cool climate Chardonnay and Pinot Noir at Bouchard Finlayson, so after university it seemed the natural thing for the boys to return home and source some fruit from the Hemel-en-Aarde valley to start their own label. Crystallum is now one of the most highly regarded wineries in South Africa, yet the Finlaysons are determined to make even better wines. Peter-Allan has sourced fruit from some new vineyards, while winemaking has evolved. All of the wines are now fermented using indigenous yeasts and new oak has been reduced to help the bright fruit shine through.

**VINEYARDS**

Fruit for the 'Mabalel' Pinot Noir is sourced exclusively from a unique, high-altitude vineyard in the Elandskloof. The site sits at 700 metres above sea level and rests in what resembles a volcanic crater. The vineyard is surrounded by some of the Cape's highest mountain peaks that are regularly covered by snow during winter. The soil is clay with a lighter topsoil of sandstone and quartz, resulting in late-ripening fruit that develops an elegant and often savoury aroma profile. This is the first Pinot Noir to be produced in this valley.

**VINTAGE**

The 2022 vintage was a very atypical Cape vintage in that Crystallum harvested a full three weeks later than in 2021 and two weeks later than the norm. The later vintage allowed for extended hang time and the extra flavour development is evident in the 2022 vintage wines' lifted aromatics. The wines have a marked freshness and alcohol levels are lower than previous vintages.

**VINIFICATION**

The grapes were fermented using only indigenous yeasts. 100% was destemmed, in contrast to the other Crystallum wines. The total time in tank was 29 days with a 14 day post-fermentation maceration, to enhance the wine's tannic structure. The wine was then transferred to French oak barrels (20% new) where it remained for 11 months before bottling.

**TASTING NOTES**

The 2022 vintage is a vibrant and ethereal expression of this elevated site, with lifted aromas of orange peel, soy, rhubarb and raspberry. On the palate, sappy tannins and zippy acidity are accompanied by complex notes of liquorice, sage and red plums.