

Crystallum,

**`Cuvée Cinéma` Hemel-en-Aarde Pinot Noir 2024****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>14%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, 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**

The 'Cuvée Cinéma' Pinot Noir is sourced from a single vineyard in the Hemel-en-Aarde Ridge. At 300 metres above sea level, it is one of the highest sites in the region. The region is characterised by a moderate climate which results in slower ripening and a later harvest. The site is situated on a cool, south east facing slope with cool breezes from the Walker Bay, lending a signature freshness. Dijon clones are planted at high density on clay and shale soils, which allows optimum fruit development while naturally restricting vigour and keeping crop levels low.

**VINTAGE**

The 2024 vintage saw good rainfall and cool weather over the winter, however storms at the end of September destroyed some green vine shoots. October and early November brought more heavy winds, which impacted flowering. Fortunately, the summer months were dry and warm especially from mid-January. This resulted in compact bunches and small berries, and a short harvest period. Yields were 20% down in the region compared to 2023, but fruit quality was excellent with pure, varietal expression and texture on the palate.

**VINIFICATION**

'Cuvée Cinéma' 2024 was fermented in stainless steel tank using only indigenous yeasts, with 60% of the fruit left as whole clusters, spending four weeks on the skins. The wine was then transferred to 228-litre old French oak barrels, where it remained for 11 months before bottling.

**TASTING NOTES**

The 2024 'Cuvée Cinéma' displays pronounced aromas of brambles, black cherry, spices, orange rind and aniseed on the nose. The palate has an elegant tension and phenolic grip. Plush red fruit like wild strawberries emerge as the wine uncoils, complemented by a savoury edge with notes of tomato leaf and pomegranate. This is a spicier vintage with a fresh, saline finish.