

Crystallum,

`Mabalel` Elandskloof Pinot Noir 2024**Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa**

Grape Varieties	100% Pinot Noir
Winemaker	Peter-Allan Finlayson
Closure	Diam
ABV	13.5%
Residual Sugar	1.8g/L
Acidity	5.7g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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-elevation 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 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

The grapes were fermented using only indigenous yeasts. 100% was destemmed, in contrast to the other Crystallum wines. A four week post fermentation maceration enhanced the wine's tannic structure. The wine was then transferred to French oak barrels (20-25% of which were new) where it remained for 11 months before bottling.

TASTING NOTES

The 2024 vintage is a bold expression of this high elevation site. It has layered aromas of red plums, candied raspberry, as well as savoury notes of liquorice and sage, typical of this vineyard. Sappy tannins and zippy acidity elongate the finish.