

Crystallum,

**`Clay Shales` Hemel-en-Aarde Chardonnay 2025**

Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Peter-Allan Finlayson</b>
Closure	<b>Diam</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.36</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**

This Chardonnay is grown in the 'Clay Shales' single vineyard, the name of which is derived from the soil composition here: predominately clay and shale. This combination allows for optimum fruit development while naturally restricting vigour. The vineyard sits at 300 metres above sea level in the mountains behind the town of Hermanus in the Walker Bay region. Altitude and cooling sea breezes slow down the grape ripening process, resulting in grapes with excellent concentration of flavour balanced by a vibrant acidity.

**VINTAGE**

The 2025 vintage benefited from near-perfect conditions: a wet, cold winter was followed by a dry, mild growing season. Yields have rebounded strongly after the exceptionally small 2024 vintage, and the combination of higher yields and excellent conditions suggests this will be a high-quality vintage.

**VINIFICATION**

Upon arrival at the winery, the grapes were gently pressed as whole clusters to obtain a very clear juice. The juice was left to settle in tanks and then racked into 2600-litre barrels, where the wine fermented naturally and remained on its lees for 10 months, gaining textural complexity. It was bottled by hand with no filtration or cold stabilisation to retain maximum intensity of flavour and character.

**TASTING NOTES**

This complex yet fresh Chardonnay displays white pear notes and banoffee pie's richness and depth. The palate is textured, showing notes of lemon peel, salted macadamia, and oatmeal. It is a generous expression of the single vineyard site with an impressive ability to age.