

Crystallum,

`Peter Max` Pinot Noir 2025**Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa**

Grape Varieties	100% Pinot Noir
Winemaker	Peter-Allan Finlayson
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.3g/L
Acidity	5.4g/L
Wine pH	3.54
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

Peter and Max are the first names of the growers who supplied the fruit for the first vintage of this wine. Fruit for the Peter Max Pinot Noir is now sourced from several vineyards, located in the coastal area of Hemel-en-Aarde as well as a new high altitude, inland site. The different sites experience altitude and cooling sea breezes, which slow down the grape ripening process, resulting in grapes with excellent concentration of flavour and balanced, fresh acidity.

VINTAGE

The 2025 vintage in Hemel-en-Aarde was characterised by a cool, wet winter followed by a dry, mild growing season, providing ideal conditions for slow and even ripening. Healthy vineyards and favourable weather throughout the growing season resulted in fruit with excellent natural acidity, purity and concentration. The wines show a fine balance between freshness and depth, with vibrant fruit expression, mineral complexity and well-defined structure. Overall, 2025 is a beautifully balanced vintage that combines the elegance and freshness of the Hemel-en-Aarde with impressive concentration and ageing potential.

VINIFICATION

Hand-harvested grapes were sorted upon arrival at the winery, with 50% de-stemmed before being pressed into must. Natural fermentation began after the must was left to settle at a cooler temperature, and this process allowed for minimal extraction and a slow, extended maceration over four weeks.

TASTING NOTES

Bright and expressive on the nose, with vibrant aromas of pomegranate and cranberry layered alongside hints of liquorice and Christmas spice. The palate is beautifully structured, showing impressive depth of fruit supported by fine, grippy tannins. Fresh acidity and savoury complexity carry through to a long, poised finish.