

Crystallum,
`The Agnes` Chardonnay 2025
Cape South Coast, South Africa



Grape Varieties	100% Chardonnay
Winemaker	Peter-Allan Finlayson
Closure	Diam
ABV	13.5%
Residual Sugar	2g/L
Acidity	5.9g/L
Wine pH	3.41
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

'The Agnes' Chardonnay is produced from several different vineyards in the Hemel-en-Aarde and Overberg regions. The soils of these vineyards range from heavy clay to shale, sandstone and quartz. The final blend retains the characteristics of these individual sites, combining them to produce a wine which is both unique and greater than the sum of its parts.

VINTAGE

2025 was a standout vintage, with near-perfect conditions. The cold, wet winter was followed by a dry, mild growing season. The yields recovered from the challenges of 2024 and delivered a high -quality vintage.

VINIFICATION

Whole bunches were pressed, and the resulting juice was left to settle overnight before it was racked off into 228 and 500L French oak barrels. Natural fermentation began in barrel, and the wine was left to age for 10 months before bottling.

TASTING NOTES

A precise Chardonnay with aromas of apple, salted caramel, oatmeal, and lime. The palate is textured, with notes of quince and pear with a saline finish.