

Crystallum,
`Litigo` Pinot Noir 2024
Overberg, Western Cape, South Africa



Grape Varieties	100% Pinot Noir
Winemaker	Peter-Allan Finlayson
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	1.9g/L
Acidity	5.3g/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

The coastal 'Litigo' vineyard is found just outside the Hemel-en-Aarde ridge. The vines are trellised and planted on soils consisting of Bokkeveld shale and clay. The site is south facing, meaning that the vines are shaded for more time during the day and the site is cooler than the other Crystallum vineyards and produces wines which are lighter in style. The vineyard was joint owned by Crystallum and a lawyer friend of Peter-Allan's, and the name 'Litigo', meaning 'discussion' in Latin, is a nod to this.

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

Around 75% of the grapes were left as whole bunches, the remainder was de-stemmed but left intact as whole berries. Fermentation was carried out in stainless steel tanks using indigenous yeasts. The wine underwent a four week post-fermentation maceration on the skins. After this, the wine was pressed, settled, and then transferred to French oak barrels, 10% of which were new, where it was aged for 11 months before bottling.

TASTING NOTES

The 2024 vintage of 'Litigo' Pinot Noir has an elegant, floral nose with aromas of mulberry, black olives and wild herbs. On the palate, fine, sappy tannins and bright acidity lead to a delicate, long finish.