

Crystallum,
 `Ferrum` Chardonnay 2025
 Overberg, Western Cape, South Africa



Grape Varieties	100% Chardonnay
Winemaker	Peter-Allan Finlayson
Closure	Diam
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	5.8g/L
Wine pH	3.44
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 Ferrum Chardonnay is sourced from Crystallum's latest site, situated at 220 metres above sea level in the Shaw's Mountain area of the Overberg. The site mirrors the terroir in Hemel-en-Aarde while not technically falling within the region. The climate is marginally more moderate than nearby Kersaal, being closer to the coast. The wine's name is derived from the iron rich shale soils which naturally restrict vigour while allowing for optimum fruit development. 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

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 high-quality vintage.

VINIFICATION

The grapes were 100% whole bunch pressed with no additions and left to settle overnight before being transferred to barrel for fermentation. The wine then matured for 10 months in 300L and 500L oak barrels, of which 20% were new.

TASTING NOTES

Aromas of green apple, white peach, nectarine, and lemongrass, with a hint of refreshing sea spray. The wine opens up, revealing notes of white flowers, bay leaf, pistachio, and a hint of ginger. The palate is precise with a lime freshness and gentle meringue.