

Crystallum,
`Litigo` Pinot Noir 2025
Overberg, Western Cape, South Africa



Grape Varieties	100% Pinot Noir
Winemaker	Peter-Allan Finlayson
Closure	Diam
ABV	13.5%
Residual Sugar	2.9g/L
Acidity	5.6g/L
Wine pH	3.57
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

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

After the grapes are sorted, 50% are left as whole clusters before pressing. Natural fermentation begins, and extraction is kept to a minimum with a total time of four weeks on the skins.

TASTING NOTES

The nose opens with notes of mulberry and sage, preceding a palate of cranberry and black forest cake. Black tea-like tannins make for a long finish.