

Crystallum

Crystallum Ferrum Chardonnay is a vivid and refined single-vineyard Chardonnay , showcasing the unique balance of rich texture and vibrant acidity from the Overberg's iron-rich soils.

CRYSTALLUM



Ferrum Chardonnay 2024

Walker Bay, South Africa

Region and Vineyards

Ferrum Chardonnay is sourced from a **single vineyard in the Shaw's Mountain area of Overberg**, situated at **220 meters above sea level**. The vineyard benefits from **iron-rich shale soils**, which naturally limit vine vigor and enhance flavor concentration. The climate, influenced by cooling sea breezes and its proximity to the coast, ensures **slow ripening** and preserves the natural acidity of the grapes.

This site mirrors the terroir of nearby Hemel-en-Aarde, offering similar conditions, but is technically outside the region. The vineyard's altitude and soil composition are key to producing a wine of **elegance and depth**, with **vibrant acidity and complex aromatics**.

Winemaking

Upon arriving at the winery, the grapes were **gently whole-bunch pressed**, yielding a clear juice that was settled before fermentation. Fermentation occurred naturally in **300–500-liter oak barrels**, with **20% new oak**, allowing the wine to develop texture and complexity without overpowering the fruit.

The wine remained on its **lees for 10 months**, gaining additional depth and richness. It was then bottled by hand, without filtration or cold stabilization, to preserve its intensity of flavor and character. This minimalist approach highlights the vineyard's terroir.

Tasting Notes

- **Color**: Pale gold with bright clarity.
- **Aroma**: Notes of lime leaf, sea spray, lemongrass, and a hint of smokiness create an inviting and complex bouquet.
- **Palate**: Energetic and taut, with a rich texture balanced by mouth-watering acidity. The finish is long and layered, offering depth and elegance.

Alcohol :13,30 %

Composition: 100% Chardonnay

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

CRYSTALLUM

Ferrum Chardonnay 2024

Did you know?

The name **Ferrum** reflects the vineyard's iron-rich shale soils, a key element in shaping the wine's structure and minerality. These soils naturally restrict vine vigor, concentrating the flavors in the grapes while maintaining balance and acidity.

Wine Pairing Ideas

- **Seared scallops with lemon butter**: The wine's vibrant acidity and minerality enhance the delicate sweetness of the scallops.
- **Grilled chicken with herbs de Provence**: Its balance of richness and freshness complements the savory and herbal notes of the dish.
- **Linguine with clams and garlic**: The saline and citrus notes align perfectly with the briny and garlicky flavors.
- **Goat cheese and arugula salad**: The wine's energy and subtle smokiness elevate the creamy tang and peppery greens.