

Crystallum

Crystallum The Agnes Chardonnay is a refined and vibrant expression of Chardonnay, offering a poised balance of ripe fruit and elegant acidity.

CRYSTALLUM



Alcohol :13,50 %

Composition: 100% Chardonnay

The Agnes Chardonnay 2023

Walker Bay, South Africa

Region and Vineyards

The **Crystallum "The Agnes" Chardonnay** hails from **Hemel-en-Aarde** and **Overberg**, two premium regions on the **Cape South Coast** of South Africa. These regions benefit from the cooling influence of the Atlantic Ocean, which provides ideal growing conditions for cool-climate varietals like Chardonnay. The vineyards are spread across varied terroirs, ranging from **heavy clay soils** to **shale, sandstone, and quartz**, each contributing to the wine's complexity.

Hemel-en-Aarde, meaning "Heaven and Earth," is celebrated for its **Burgundian-style Chardonnays and Pinot Noirs**, thanks to its cool maritime climate. Overberg, with its diverse soil types, adds another layer of distinction to the wine, enhancing its minerality and structure. These combined elements result in a wine that is a true reflection of its terroir, blending **bright fruit** with a **mineral core**.

Winemaking

Crystallum The Agnes Chardonnay is made from 100% **Chardonnay**, with fruit carefully selected from multiple vineyards. The winemaking approach is traditional yet focused on preserving the purity of the fruit. **Whole clusters** are transferred directly into the press, allowing the juice to run off into a settling tank. After settling overnight, the wine is transferred to **French oak barrels**, of which only **10% are new**, ensuring subtle oak influence without overpowering the fruit.

Fermentation occurs naturally with indigenous yeasts, which help retain the wine's unique character. The wine is aged for **ten months** in a combination of **228-litre and 500-litre barrels**, developing complexity while maintaining freshness.

Tasting Notes

- **Color**: Pale straw with bright, reflective hues.
- **Aroma**: An expressive bouquet of **pineapple**, **lemon peel**, and hints of **butterscotch** interwoven with notes of **oatmeal**.
- **Palate**: Zesty and lively on the palate, featuring vibrant flavors of **lime**, **quince**, and **pear**, balanced by a creamy texture from the oak ageing. The wine finishes with a distinct **saline minerality**, contributing to its refreshing and long-lasting finish.

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Did you know?

The wine is named after **Agnes May Finlayson**, the great-grandmother of Peter-Allan and Andrew Finlayson, who co-founded **Crystallum** in 2007. She was a pivotal figure in the family's legacy, providing inspiration for the brothers to carry on their father Peter Finlayson's pioneering work in crafting world-class cool-climate wines in South Africa.

Wine Pairing Ideas

- **Lemon butter sole**: The zesty acidity and saline finish of the Chardonnay complement the buttery richness of the fish, creating a harmonious pairing.
- **Risotto with wild mushrooms**: The wine's creamy texture and oak nuances meld beautifully with the earthy flavors of the mushrooms, enhancing the dish's depth.
- **Goat cheese tart**: The vibrant fruit notes and refreshing acidity cut through the richness of the cheese, balancing the dish perfectly.
- **Roast chicken with thyme and lemon**: The wine's citrus and mineral elements complement the roasted chicken and herbs, providing a refreshing contrast to the savory flavors.



Vinous (Antonio Galloni) (VN) : 92 Points (2021)

The 2021 Chardonnay The Agnes from Crystallum is tight and minerally on the nose, sharp and stony to the point where it can easily deceive you into thinking it comes from far cooler climes. The palate is fresh and tensile, almost steely, slightly malic in style with a penetrating finish that enlivens the senses. Peter-Allan Finlayson has crafted a wonderful wine; this is a minimalist take on a ubiquitous grape variety that is irresistible.



Tim Atkin (TA) : 93 Points (2019)

Now made from five vineyards across the Western Cape including, for the first time, one in high-altitude Ceres, Peter-Allan Finlayson's Chardonnay is a lightly wooded delight with savoury wild yeast undertones, citrus, pear and wet stone flavours and a taut, refreshing finish.



Wines & Spirits (W&S) : 90 Points (2018)

Brothers Andrew and Peter-Allan Finlayson are third-generation winemakers, choosing the family business over their backgrounds in architecture (Andrew) and economics (Peter-Allan). They established Crystallum in 2007, producing this chardonnay from their five estate vineyards in Hemel-en-Aarde. This wine is fermented in small French oak barrels where it ages for nine months, rounding its delicate structure. The cool-climate influence gives this an apple-skin acidity and waxy finish that would serve well with any dish deepened with the flavor of bacon.