



Crystallum Pinot Noir Cuvée Cinema

Vintage: 2016

Varietal(s): Pinot Noir

Designated wine-producing area: Hemel-en-Aarde Ridge, South Africa

About the wine: Crystallum wines are made by Peter-Allan Finlayson and this leading winery is called a South African 'first growth' by Tim Atkin MW. The 2016 Pinot Noir Cuvée Cinema was vinified from fruit sourced from a single clay and shale vineyard high up in the Hemel-en-Aarde area east of Cape Town. The Hemel-en-Aarde is one of the two best areas in the Western Cape for sourcing pinot noir grapes because of the cool, maritime-influenced microclimate. The Pinot Noir Cuvée Cinema is fermented with native yeasts and 60% of the fruit is de-stemmed, with the remainder left as whole clusters. Extraction is kept to a minimum during active fermentation with a total time of 4 weeks on the skins and eleven months in barrel. Production levels are limited to around 5000 bottles.

Aroma: Bright and persistent aromas of cherry, autumn smoke, flint, and a little earthiness.

Taste: The morello cherry and dark raspberry fruit is pure, long, deep, and sustained, and it is subtly framed by wood aging. The wine has a lovely weight on the palate. The partial whole cluster fermentation adds depth and bass notes to the fruit. This is a wine that will reward ageing and show even more complexity and perfume on the palate over time.

Food pairing: Perfect with grilled and stewed red meats as well as pork and chicken dishes.

Drinking window: Can be drunk young, but has the capacity to keep well and evolve (in cool storage conditions) for at least 10 years.

Alcohol level: 13.5%