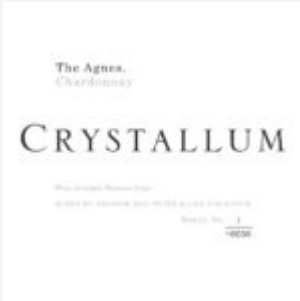


Crystallum The Agnes Chardonnay Western Cape South Africa 2021

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2021
GRAPE Chardonnay
GEOGRAPHY Not Europe
COUNTRY South Africa
LARGER REGION Western Cape

Rationale

When people think of Sought Africa and wine, Chardonnay is not the first grape that comes to mind. If anything, the time-honored Chenin Blanc for white and Pinotage for red are the knee jerk response. But it would be a shame to overlook the many of the modern successes in South Africa's more recent wine narrative—Syrah, Merlot, Sauvignon Blanc... and Chardonnay.

South African Chardonnay might just be on the cusp of greatness as a new generation of winemakers and growers take it to a whole new level. This is particularly impressive when you factor that Chardonnay is still relatively young in the Cape with its oldest vines dating to 1985. As anywhere, the choice come down to the well-matched combination of place and producer. While there are lovely examples across the country, Hemel-en-Aarde Valley (Walker Bay), Elgin and Stellenbosch are setting the stage.

Founded in 2007, Crystallum is a family-run and privately-owned winery based in the Walker Bay region of South Africa. Brothers Andrew and Peter-Allan are the third generation of Finlayson winemakers and sons of the man who pioneered Pinot Noir winemaking in the Hemel-en-Aarde region. The Agnes Chardonnay is named after their Great Grandmother, Agnes Floyd, who arrived in South Africa at the tender age of 14. Sturdy in build and character, she is reputed to be the first lady to have had a driver's licence in the city of Cape Town. This multiple vineyard blend is made to reflect the resilience and strength of Agnes, with each vineyard contributing complexity to the final wine.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Silver
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Yuzu • Lemon *Condition: Ripe, Fresh* *Part: Peel / Zest, Flesh*
TREE/VINE FRUIT Apple (Yellow) • Pear (Asian) • Pear (Green) *Condition: Ripe, Fresh*
STONE FRUIT Nectarine (White) • Peach (White) *Condition: Fresh*
TROPICAL FRUIT Melon (Green) • Kiwi • Starfruit • Pineapple *Condition: Fresh*
FLORAL Jasmine • Honeysuckle • Apple Blossom *Condition: Fresh*
OTHER VEGETABLE Corn • Mushrooms (White) • Ginger / Root
HERBAL Chamomile • Laurel / Bay Leaf • Verbena • Chervil • Lemon Grass
OTHER SPICES Ginger Powder • Sesame / Candy
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock • Chalk / Limestone
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Macadamia • Cashew • Hazelnut
CHEMICAL COMPOUNDS Sulfur / Reduction
PERCEIVED WINEMAKING CHOICES Lees Contact