CRYSTALLUM

Story / Our Wines / Vineyards / Previous Vintages / Wine Club / Press / Contact



Peter Max Pinot Noir

Peter and Max are the first names of the growers who supplied the fruit for the first vintage of this wine. The fruit sources have since changed but the name remains to honor the beginnings of our multi-vineyard Pinot Noir blend. The philosophy here is to use the different batches to form a blend that is more than the sum of its parts.

Latest release (2022)

A slightly more savoury and distinctly Burgundian expression featuring enhanced earthiness from cloves and tree bark. The red fruits are there in abundance, most notably wild strawberries and rhubarb, while there is a red apple skin quality to the tannins. The finish is all crushed mulberries and salted cherries, adding a moreishness that makes the wine dangerously drinkable in spite of its ageing potential.

Vinification

Naturally fermented with 50% of the fruit de-stemmed and 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.

Technical Analysis

рН 3.63 alc% 13.53%

Total acidity 5.2 g/l

Total sulphites 74 mg/l

Residual sugar 2.8 g/l

copyright oryonatam 2020