



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #3	Wine #1
Winery	Crystallum Coastal Vineyards (Pty) Ltd	
Viticulturist (Chef de Culture)	Peter Davison	
Winemaker (Maitre de Chai)	Peter-Allan Finlayson / Albert van Niekerk	
Wine	Wine Ferrum Chardonnay 2025	
Region/Appellation	Overberg	
Sub region(s)		
Wine RRP \$		
Cases produced	Cases produced 805 x 6	

Wine Analysis

pH	3.44
TA	5.8g/L
VA	0.71g/L
DCO2	
Alcohol %	13.38%
RS	2.2g/L

Tasting Note

A coiled and energetic vintage that is both zesty and mineral. Green apple, white peach, nectarine and lemongrass lead the aromas with sea spray adding freshness and balance. White flowers emerge over time, as do savoury notes of bay leaf and pistachio and even a touch of ginger. The palate is taut and precise, with a limey freshness and tang complementing subtle meringue notes towards a lingering

Vineyard/Vintage Notes

The 2025 vintage in the Overberg region delivered expressive, textured wines following a growing season that featured early budding, late-September storm damage, and a warmer harvest period than the preceding 2024 vintage

Winemaking Notes

The wine was whole-bunch pressed with no enzymes, sulphites added at pressing. After an overnight rough-settling, the juice was sent to barrel, with a spontaneous fermentation and ageing taking place over 10 months in 300 and 500-litre barrels, 20% of which were new oak.

Accolades/Reviews

94 Points from Tim Atkin

#	1	2	3	4
Block/Parcel Name	Ferrum Top	Ferrum Bottom		

Vineyard, Block or Sub-Block

% of Blend	50	50		
Clone	CY 96	CY548		
Rootstock	Paulsen	RQ28C		
Soil Type	Clay Loam	Clay		
Vine Age	2007	2007		
Years in Production	14 Years	14 Years		
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha	8tons	7ton		
Vines/ha				
Kg/vine				
Irrigated?	NO	NO		
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method	Guyot	Guyot		
Pruning (buds/m)	14/m	14/m		
Canopy density (shoots/m)	14/m	14/m		
Shoot thinning				
Crop thinning (% removed)	0	0		
Kg/m fruit				
Leaf plucking	Yes	Yes		
Timing of leaf plucking	Early December	Early December		
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering	1st Week Nov	1st Week Nov		
Date of fruit set	Last Week Nov	Last Week Nov		
Days between flowering and harvest				
Other...				

Harvest

	1	2	3	4
Date	3.2	4.2		
Brix	21.4	22		
pH	3.14	3.16		
TA	6.56	7.47		
Malic Acid	3.21	3.23		
YAN	130	150		
Method of Harvest	hand	hand		
Fruit condition				
Field Additions				

Other...

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	No
Destemmed	0%
Whole Bunch	100%
Crushed	No
Press Type	Wilmes
Wash	
Press fractions	
Press rate L/tonne	65%
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	Overnight
Direct to barrel	After rough settling
Juice NTU (if known).	140
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	OAK
New oak, % and type	20%
Temp Control. Target temp or rate	n/a
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	FermControl added twice (between 15-18 brix, and between 6-12 brix)
Oxygen Additions. Timing, rate	No
Enrichment. Target Alc %, timing	No
Acidification. Target pH/TA, timing	2g Tartaric added during processing
MLF. Inoculated / natural, timing	Natural
Warming for MLF	No
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	No
Enzyme addition	No
Other lees management	No
Time in barrel	10months
Time in tank prior to finishing	1month
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	No
Filtration, type	Crossflow

FSO2 level at bottling	23mg/L
TSO2 level at bottling	59mg/L
Bottling date	16/10/2025
Filtration type at bottling	Sheet Filter
Release date	1 June 2026
Other...	