

Ataraxia Chardonnay 2012

A minimalist, non-interventionist winemaking approach, geared to reflect sense of place and expression of terroir, was adopted. It is 100% barrel fermented and carefully matured in specially selected small French oak barriques sourced exclusively from Burgundian coopers. Fortnightly batonnage was employed throughout the 10 month maturation period. The result is a Chardonnay that is New World in provenance but Old World in stylistic leaning. A chiselled, focussed wine that effortlessly manages to be both subtle and intense. The palate is penetrating and profound yet graceful and poised. A forceful mineral acidity is beautifully balanced by a subtle yet compelling intensity of fruit. A classic length, creaminess and intriguing complexity defines this stylish, world class Chardonnay.

variety : Chardonnay | 100% Chardonnay

winery : Ataraxia

winemaker : Kevin Grant

wine of origin :

analysis : alc : 13.75 % vol rs : 2.1 g/l pH : 3.30 ta : 6.6 g/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the cellar : This hand crafted wine is the product of some truly unique, extreme and radical vineyard sites situated in the Hemel-en-Aarde area. Soils from these sites are derived from the Bokkeveld shale group, which are characteristically low-vigour, clay-rich and stony. Because of the cool climate that exists there, the grapes always have a long hang time which is a critical requirement for grapes to reach optimum ripeness. Picked early in the morning in late-March 2012, the grapes were speedily transported to the cellar to ensure that all the exciting fruit flavours of the grapes were preserved to be eventually reflected in this wine.

