

Ataraxia Sauvignon Blanc 2012

Painstaking fruit selection and skilled winemaking using cellar techniques that above all else respect the expression of place and terroir, has resulted in our Sauvignon Blanc 2012 continuing to seamlessly incorporate the very best that the Old and New World styles have to offer. This wine favours individuality and signature cool-climate minerality ahead of pure, pungent fruit, but still exhibits a majestic melange of tropical fruits, granadilla and pink grapefruit aromas with just a hint of ripe gooseberries. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture. A wine of substantial poise, length and charm.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ataraxia

winemaker : Kevin Grant

wine of origin :

analysis : alc : 13.22 % vol rs : 2.9 g/l pH : 3.18 ta : 7.6 g/l

type : White **style :** Dry

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

4½ stars - Platter's South African Wine Guide 2012

about the harvest: After experiencing ideal weather conditions during budding, flowering, fruit formation and subsequent ripening, all was put on a knife edge for 5 agonizing days of sweltering heat during early February.

in the cellar : Despite this anxious time, consistently strong, cool southeasters off the icy Atlantic Ocean prevailed for the remainder of the month, ensuring that the final average maximum temperature for February ended up at just 23.9°C, where the historical norm is 25.6°C! My records also show that the 2012 vintage was a dry one, with little or no precipitation falling in the post-veraison period and a low disease pressure thus experienced. This resulted in some of the healthiest fruit in recent memory reaching the cellar door during the first week of March. Hand-picked and rushed to the cellar, all our fruit was safely in by late-morning, guaranteeing that the exciting fruit flavours of the grape were preserved and reflected in the wine.

