

Ataraxia Serenity 2009

The Serenity 2009 is the product of one of the Cape's finest vintages of the decade. A finely scented vibrant nose with beautifully lifted dark berry fruit and intriguing mineral and spicy notes characterise this wine. Refined, polished tannins are wrapped in an elegant structure that subtly occupies all corners of ones palate. Ethereal, yet assertive; classic and lingering, it reflects the grasp of style and deft hand of its maker.

This wine is a seamless blend of six classic red Mediterranean varietals and because the emphasis is more on style than cultivar make-up, these remain unnamed. Cultivars are after all merely vehicles to express terroir and not the expression of a wine itself. Consequently this wine continues to define the style introduced by the maiden 2005 vintage which has been embraced by wine aficionados all over the world.

variety : Shiraz | A Shiraz based Mediterranean blend

winery : Ataraxia

winemaker : Kevin Grant

wine of origin :

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.45 ta : 5.8 g/l

type : Red **wooded**

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

4 stars - Platter's South African Wine Guide

in the vineyard : The fruit used to make this wine was sourced from radical and individual vineyards sites with one goal in mind – to have the confidence to “whisper” style through the true expression of these sites rather than “shout” brashness through winemaking excesses. This wine is a seamless blend of two classic red Mediterranean varietals and because the emphasis is more on style than cultivar make-up, these remain unnamed. Cultivars are after all merely vehicles to express terroir and not the expression of a wine itself. Consequently this wine continues to define the style introduced by the maiden 2005 vintage which has been embraced by wine aficionados all over the world.

about the harvest: The grapes were handpicked, sorted and crushed into open fermenters.

in the cellar : Here they underwent cold maceration on their skins for seven days before completing fermentation and being pressed off to barrel where malolactic fermentation took place. Careful maturation in tight-grain French oak barriques, 36% of which were new, for a period of 18 months followed before the wine was bottled in October 2010. A further resting period of 35 months in bottle followed before deemed ready for release in October 2013.

