



ARISTEA

AGAINST THE ODDS



SAUVIGNON BLANC · SEMILLON VINTAGE 2017

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

TECHNICAL INFO

Blend:	75% Sauvignon Blanc & 25% Semillon		
Grapes Origin:	W.O. Elgin	Alcohol:	13.5%
Vineyard Yield:	7.5 tons / hectare	Residual Sugar:	2.4 g/l
Harvest Date:	22/02/17	Total Acid:	6.0 g/l
Production:	2,300 bottles	pH:	3.34

WINEMAKING

Both the Sauvignon and Semillon grapes were carefully harvested by hand on the same day and into small lug boxes and then stored overnight at 5°C in a cold room.

The following morning the Sauvignon and Semillon fruit was separately whole-bunch pressed and after settling, was racked into barrel without the addition of any yeast for natural fermentation.

The Sauvignon was aged in 500 litre barrels for 9 months in 25% new and 75% 2nd-fill French oak barrels, whilst the Semillon was aged in just one 500 litre, 2nd-fill barrel and both underwent a light bâtonnage during the early part of the maturation period.

TASTING NOTES

A very elegant silvery straw in colour, on the nose this wine displays fine aromas of white peach with hints of vanilla and an underlying herbaceous character. On the palate the delicate stone fruit flavours combine seductively with blackcurrant to add a beautiful richness and a nicely balanced acidity. This is further supported by the gently integrated wood component that teases on the tongue with a lingering minerality and an aftertaste that makes you want to come back for more. Ten months of ageing in 500 litre French oak barrels also adds a complex richness to the wine.