



ARISTEA

AGAINST THE ODDS



CHARDONNAY VINTAGE 2020

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

Grapes Origin:	W.O. Stellenbosch	Alcohol:	13%
Vineyard Yield:	Av 6 tons / hectare	Residual Sugar:	3.6 g/l
Harvest Date:	14/02/20	Total Acid:	6 g/l
Production:	5,300 bottles 90 magnums	pH:	3.46

WINEMAKING

The fruit for this wine was carefully harvested by hand into small lug boxes and then stored overnight at 5°C in a cold room.

The following morning half of the fruit was whole-bunch pressed and the other half de-stemmed and crushed. After settling, 30% of the juice was racked into barrel without the addition of any yeast for natural fermentation and the remaining juice inoculated before racking into barrels for alcoholic fermentation.

Malolactic fermentation took place naturally in all the barrels and the wine was aged for 11 months in 35% new, 35% 2nd-fill and 30% 3rd-fill French oak barrels with regular bâttontage and stirring of the lees during the maturation period.

TASTING NOTES

The 2020 Chardonnay is one of our finest vintages yet. Beautiful pale green-gold colour with a delectable hint of flinty citrus combined with rich butterscotch on the nose that shows incredible restraint of power. The subtle use of French oak adds enticing vanilla and spice, while the palate expands outwards with a richness and complexity that lasts long into the finish. The natural acidity gives the mouth a fresh aftertaste and a long finish that is exhilarating and sublimely elegant. A wine that is already drinking well now, but will also benefit by ageing.

DRAWING THE BEST FROM THIS UNIQUE TERROIR,
HAND IN HAND WITH NATURE.

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SAUVIGNON BLANC · SEMILLON VINTAGE 2019

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TECHNICAL INFO

Blend:	75% Sauvignon Blanc & 25% Semillon		
Grapes Origin:	W.O. Elgin	Alcohol:	13.5%
Vineyard Yield:	7.5 tons / hectare	Residual Sugar:	1.96 g/l
Harvest Date:	20/02/19 & 06/03/19	Total Acid:	7.8 g/l
Production:	2,330 bottles	pH:	3.17

WINEMAKING

The Sauvignon Blanc and Semillon grapes were harvested by hand, separately, almost 2 weeks apart, into small lug boxes and then stored overnight at 5°C in a cold room.

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

The Sauvignon Blanc 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

2019 was our 3rd vintage of this blend, allowing us to further understand the complexity and subtle characteristics we continue to uncover from our carefully selected vineyards. Elegant light straw in colour, while the nose displays delicate aromas of white peach and gentle hints of vanilla. On the palate the stone fruit flavours combine beautifully with blackcurrant to give a richness on the aftertaste that is a perfectly balanced with the acidity. The wood component is gently integrated with the lingering minerality on the tongue, to give you 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.

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MÉTHODE CAP CLASSIQUE BLANC VINTAGE 2017

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TECHNICAL INFO

Blend:	Chardonnay & Pinot Noir		
Grapes Origin:	W.O. Stellenbosch	Alcohol:	12%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	7 g/l
Harvest Date:	18/01/17 & 24/01/17	Total Acid:	7.4 g/l
Production:	5,350 bottles 250 magnums	pH:	3.1

WINEMAKING

This prestige cuvée Méthode Cap Classique (MCC) sparkling-wine is a blend of Chardonnay and Pinot Noir grapes. The grapes were carefully selected for best quality and hand-picked in the cool early hours of the morning.

A slow and gentle whole-bunch press was done on the grapes and only the first press fraction (cuvée) / best juice was used from each batch. After settling, the juice was racked and inoculated with yeast for the alcoholic fermentation, and thereafter full malolactic fermentation was completed on all the base wines.

Blended and bottled in 2017, our Aristeia MCC Blanc undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 3 - 4 years on the lees before disgorgement.

TASTING NOTES

An elegantly complex and classically styled MCC that is layered with the uplifting freshness from the Chardonnay, finesse from the Pinot Noir and subtle biscuity bouquet of the extended bottle fermentation. The luxury of having extended time during secondary fermentation on lees adds great intensity to the nose and sumptuous flavours to the palate that finishes off with a fine mousse and delicate lingering bubbles dancing on your tongue. Every taste tickles the back of your brain with finesse and subtle aromas to entice you to come back for another sip. Mouth-wateringly refreshing with great ageing potential, and best enjoyed with special friends.

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MÉTHODE CAP CLASSIQUE ROSÉ VINTAGE 2017

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TECHNICAL INFO

Blend:	82% Chardonnay & 18% Pinot Noir		
Grapes Origin:	W.O. Stellenbosch	Alcohol:	11.5%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	5.3 g/l
Harvest Date:	17/01/17 & 23/01/17	Total Acid:	7.3 g/l
Production:	4,000 bottles 250 magnums	pH:	3.07

WINEMAKING

This prestige cuvée Méthode Cap Classique (MCC) sparkling-wine is a blend of Chardonnay and Pinot Noir grapes. The grapes were carefully selected for best quality and hand-picked in the cool early hours of the morning.

A slow and gentle whole-bunch press was done on the grapes and only the first press fraction (cuvée) / best juice was used from each batch. After settling, the juice was racked and inoculated with yeast for the alcoholic fermentation, and thereafter full malolactic fermentation was completed on all the base wines.

Blended and bottled in 2017, our Aristeia MCC Rosé undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 24 - 36 months on the lees before disgorgement.

TASTING NOTES

The 2017 MCC Rose has a beautiful salmon-pink colour with fresh summer berries on the nose and hints of redcurrants, cherries and wild strawberries to entice you. The front of mouth is fresh and crisp, slightly richer on the mid-palate with balanced fruit flavours throughout. The soft-whispering, discreet bubbles caress the palate, which fills out elegantly into a smooth, creamy texture to give you a mouth-watering finish that will make you call out for a second glass.

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CABERNET SAUVIGNON VINTAGE 2019

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TECHNICAL INFO

Grapes Origin:	W.O. Stellenbosch	Alcohol:	14%
Vineyard Yield:	Av 5.5 tons / hectare	Residual Sugar:	1.5 g/l
Harvest Date:	19/03/19 & 20/03/19	Total Acid:	6.13 g/l
Production:	4,000 bottles 120 magnums	pH:	3.55

WINEMAKING

The fruit was carefully selected and hand-picked in the cool early hours of the morning into lug-boxes, and placed into a cold-room at 5°C and left overnight. The next day the bunches were de-stemmed and crushed into open fermentation tanks and covered with CO₂ to cold-soak for 12 hours.

The following day the juice was inoculated with yeast and alcoholic fermentation took place at 25°C for the next 6 days, with regular punch-downs of 4 to 6 times per day. At 1st Balling the wine was carefully racked into a tank while the skins were lightly pressed for gentle juice extraction.

The wine was then transferred into barrels for malolactic fermentation and thereafter aged for 18 months in 33% new, 33% 2nd-fill and 33% 3rd-fill French oak barrels.

TASTING NOTES

A deep dark colour with strong, dark fruit on the nose. The intense fruit character of the wine is a true indication of the weather conditions leading up to the 2019 harvest after three consecutive dry winters (2015-2017) in southwestern South Africa resulted in a drought in 2018. The nose shows an abundance of ripe black fruit, black cherries and black currant. The palate further displays these juicy black fruits and delicate spicy notes that have perfectly integrated with the firm expressive tannins of our carefully selected French oak barrels, leading to a long and satisfying finish that promises great ageing potential.

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PINOT NOIR VINTAGE 2020

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TECHNICAL INFO

Grapes Origin:	W.O. Hemel-en-Aarde Ridge	Alcohol:	13%
Vineyard Yield:	Av 7 tons / hectare	Residual Sugar:	1.5 g/l
Harvest Date:	04/02/20 & 06/02/20	Total Acid:	5.79 g/l
Production:	4,300 bottles 100 magnums	pH:	3.32

WINEMAKING

The grapes were carefully selected from 2 wonderful vineyards at the top of the valley of Hemel-en-Aarde Ridge. Hand-picked into small lug boxes to limit pressure on the bunches, then placed into a cold-room to be kept at 5 °C overnight.

The following day the bunches were hand-sorted on a conveyor, de-stemmed without pressing, and the whole berries allowed to fall directly into the open-topped fermenters.

Cold maceration ensued for 3 - 4 days at < 10°C until the juice started fermenting naturally from indigenous yeasts. Pigeage (punching down) was done once a day, only by hand, for a gentle extraction. The wine spent 15 days on the skins before pressing, and thereafter racked and left to complete malolactic fermentation and maturation in only French oak barrels for 11 months (10% new, 60% 2nd-fill and 30% 3rd-fill).

TASTING NOTES

The 2020 vintage enabled us to encapsulate the full expression of the two different vineyards. Layered, dense fruit of cranberry, raspberry, blackberry, with gentle hints of Turkish delight, all alludes to these specific vineyard parcels. There is a fresh lift of sweet violets on the nose, while the chewy texture engulfs the palate with succulent fruit. The tannin finishes long with gentle black fruit down the middle palate, and carefully balanced acidity gives the wine an elegant backbone and lingering finish. Our gentle winemaking approach enables the wine to evolve naturally into a seductive expression of Pinot Noir at its authentic best, while remaining delicately layered and mouth-watering sip after sip after sip.

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