

# IXIA

BY ARISTEA



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

## IXIA HEMEL-EN-AARDE PINOT NOIR

VINTAGE 2019

Born from the ashes and found only in Madagascar and the Cape, the Aristeia 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.

### HARVEST DETAILS

After a relatively cool growing season, the welcoming rains and sunshine during crucial parts of the fruit ripening process eventually made all the difference. There were some issues with some smaller bunches and uneven ripening due to the external factors we experienced in the lead up to harvest, we were quite happy to see the final quality of the 2019 vintage.

Overall, the weather conditions proved favourable and with enough water to provide optimal care for the vineyards, which was a major contributing factor, the result is an excellent, quality-driven vintage. The 2019 vintage shows great promise to deliver more flavour intense wines and the low pH values of the fruit indicate that 2019 should be an excellent vintage for cellaring.

### WINEMAKING

The grapes were carefully selected from 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 (50% 2nd-fill and 50% 3rd-fill).

### TECHNICAL INFO

Grapes Origin:	W.O. Hemel & Aarde Ridge	Alcohol:	13%
Vineyard Yield:	65 tons / hectare	Residual Sugar:	1.9 g/l
Harvest Date:	23/02/21	Total Acid:	5.6 g/l
Production:	3,660 bottles	pH:	3.42

### TASTING NOTES

The 2019 vintage allowed us to fully show the different expression in the fruit that we get from our vineyard sites in the Hemel-en-Aarde valley. The blend is a delicately layered wine that displays the usual hallmark red fruit aromas of cranberry, raspberry, blackberry, and slight hints of Turkish Delight on the nose. On the palate it shows of bright, seductive, and succulent fruit followed by more gentle black fruit down the middle, whilst the balanced acid and tension on the sides combine well with the velvety-soft tannins to give the wine a grippy backbone and long lingering finish.

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