



PASCAL/SCHILDT

Winery:	David & Nadia
Wine:	Aristargos
Vintage:	2014
Appellation:	Swartland
Winemaker/Winegrower:	David and Nadia Sadie
<b>Harvest Notes:</b>	
	Focus is on a spectrum of organic, old and dry land bush vine vineyards from different areas with different soil types throughout the Swartland, farmed by like-minded people. Grapes from twelve different Swartland vineyards are used (the age of the Chenin Blanc vineyard vary from 33 to 49 years and the Sémillon is nearly 60 years old), mostly bush vines and dry land farmed.
<b>Cellar Notes:</b>	
	In the cellar we work as natural as possible and only add sulphur. It is all about the soil and vineyards after all. We believe in a pure, fresh and natural style where site and soil are at work with minimal influence from a winemaking point of view. The grapes are whole bunch pressed and cold settling is allowed for the juice before racking into barrel for spontaneous fermentation (including malolactic fermentation). The wines age from vintage to vintage in old 300 L French barrels. No enzymes, acid, yeasts, nutrients are used and we focus on minimal intervention (use only sulphur).
<b>Tasting Notes:</b>	
<b>Aging &amp; Drinking Suggestions:</b>	
<b>Technical Notes:</b>	
Soil	
Acidity	4.9 g/L
pH	3.53
Residual Sugars	2.4 g/L
ABV	13.5%
Barrel Maturation	The wines age from vintage to vintage in old 300 L French barrels.
Production (bottles)	7980