



RED WOLF



ATARAXIA PINOT NOIR

VINTAGE 2016
VARIETAL 100% Pinot Noir

ORIGIN Hemel-en-Aarde Ridge
COUNTRY South Africa

WINE MAKING NOTES

Grapes were hand-picked, sorted, destemmed and gently crushed at the cellar. A 10 day pre-fermentation cold soak period in open fermenters was followed by a temperature-controlled ferment, for a total cuvaison of 22 days. The cap was gently punched down twice-a-day during fermentation. The wine was then pressed and racked to French oak barrels, 22% of which were new. After undergoing malolactic fermentation the wine aged in barrels for 11 months before bottling.

TASTING NOTES

The nose offers up a fine blend of red cherries, pomegranate, delicate forest floor and a hint of spice and new oak. The palate is a complex balanced expression of the nose, with good depth, a long finish and soft velvety tannins.

FOOD PAIRING

Kevin considers this his ultimate food wine and suggests pairing with duck, roasted pork with herbs, salmon, mushroom with pasta or risotto, coq au vin, and rare beef.

AGING RECOMMENDATIONS

Up to 10 years.

ANALYSIS

Alcohol: 13.39% RS: 2.7 g/l
TA: 5.66 g/l pH: 3.47

ABOUT THE WINERY

Greek for “a serene state of mind, free from worry and preoccupation,” Ataraxia wines live up to it’s name, and their recent accolades. Known as “The Skyfields,” Ataraxia is situated in the mountains in the beautiful Hemel-en-Aarde (or “heaven on earth”) area in Walker Bay.

The farm was founded in 2004 when winemaker, former Hamilton Russell winemaker and Cape Wine Guild member, Kevin Grant purchased the property with his wife Hanli. Kevin strives to make sure his wines are a pure expression of the soil in which they grow, utilizing a minimalist, non-interventionist winemaking approach. The farm is made up of 12 hectares of vineyards with 12 more planned for the future.

WEBSITE

Ataraxiawines.co.za

REDWOLFIMPORTS.COM

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