



RED WOLF



ATARAXIA SERENITY

VINTAGE

2018

VARIETAL

Pinot Noir, Cinsault & Pinotage

ORIGIN

Hemel-en-Aarde Ridge

COUNTRY

South Africa

WINE MAKING NOTES

Despite the dry conditions that prevailed for most of the growing season, temperatures remained temperate during the final months leading up to harvest. The smaller berries that resulted from these dry conditions have produced this wine. Fruit was sourced from carefully selected vineyard sites. The three cultivars were handpicked, sorted and crushed into open fermenters. Here they each underwent cold maceration on their skins for seven to ten days before fermentation commenced. At completion of their ferment, each batch was pressed off separately to barrel where malolactic fermentation took place. Careful maturation in tight-grain French oak barriques, 20% of which were new, for a period of 11 months

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

TASTING NOTES

This is a truly South African blend of Pinotage and its parents. A vibrant nose with hints of red berry fruit and intriguing mineral and spicy notes. Mouth-watering and polished grape tannins are wrapped in an elegant structure that subtly occupies all corners of one’s palate.

FOOD PAIRING

Beef short ribs with red wine, poultry, and lamb.

AGING RECOMMENDATIONS

Drink now up to 10 years after vintage.

ANALYSIS

Alcohol: 13.31% RS: 2.4 g/l
TA: 5.2 g/l pH: 3.45

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