

# THE WINES OF KEVIN GRANT



## Chardonnay Earthborn 2022

**Alcohol** = 13.41 vol%

**Res Sugar** = 3.6 g/l

**Total Acidity** = 7.7 g/l

**pH** = 3.11

**Barrel Ageing** = 10 months in 225L French oak barrels

**Wood Age** = New 15%

**Cases produced:** 312 x 12

**Bottled:** January 2023

**Release Date:** November 2023

### Winemaker's Notes

This *vin de terroir* is made from **organic grapes** grown on Ataraxia. It represents a journey of conversion to organic principles started 8 years ago. It is doubly unique in that it has been made using the same **BLACK** method used to produce the inaugural black Ataraxia Chardonnay in 2020. The science behind this method is that the more oxygen the must absorbs, the less oxygen is consumed by the wine, which then has much more resistance against oxidative degradation (yellowing) during aging. It is part of our quest to accurately and authentically express the very soul of our terroir, our space.

Spontaneous and complete barrel fermentation with no additions, and subsequent ageing in specially selected French oak barrels sourced exclusively from Burgundian coopers, comprised part of the gentle, minimalist, non-interventionist winemaking approach employed after the excessive and induced “bludgeoning” that the black method entails. In this way we have crafted what we believe to be the most authentic wine interpretation of our terroir to date. A terroir we believe ideally suited to Chardonnay.

### Wine Style

This organic release is exceptional in its accurate and honest reflection of soil and place. Fermented in 15% new wood, it is taut and focussed with an intriguing tang of tangerine peel, lemongrass flavours and subtle spices. Its structure is the most impressive of all: linear and minerally with extraordinary depth and length. An exciting wine.

**TIM ATKIN (MW): 95 POINTS**