

THE WINES OF KEVIN GRANT



Chardonnay Skin Contact 2022

Alcohol = 12.88 vol%

Res Sugar = 2.5 g/l

Total Acidity = 6.9 g/l

pH = 3.31

Barrel Ageing = 9 months in 225L French oak barrels

Wood Age = 100% old barrels

Cases produced: 168 x 12

Bottled: January 2023

Release Date: December 2023

Winemaker's Notes

This wine represents an exciting variation on our Chardonnay theme. It is the third time Ataraxia has produced a fully **skin fermented** Chardonnay. Our Chardonnay vineyards are located on the highest elevations in the maritime influenced Hemel-en-Aarde Ridge appellation. Soils here are derived from the Bokkeveld Shale group and are low in vigour, very stony and have an unusually high proportion of clay.

Picked and delivered to the cellar on 19th March 2022, the fruit was destalked and crushed. Skins, seeds and pulp were then transferred directly to two small fermenters to await the beginning of spontaneous fermentation. No additions were made to the ferment. Upon completion everything was gently pressed off to older 225L French oak barrels to begin a maturation period that lasted 9 months. No malolactic fermentation occurred.

We believe we have created an individual and rare wine with a story to tell of soil, place and an ancient winemaking technique.

Wine Style

“An intriguing range extension from Chardonnay maestro Kevin Grant, this was fermented on its skins before ageing in older wood. Unusual, waxy and slightly tannic, with supporting acidity, lovely minerality and a savoury tang.” **TIM ATKIN (MW): 93 POINTS**