

THE WINES OF KEVIN GRANT



Chardonnay Fermented on Skins 2023

Alcohol = 13.13 vol%

Res Sugar = 2.8 g/l

Total Acidity = 7.5 g/l

pH = 3.18

Barrel Ageing = 10 months in 225L French oak barrels

Wood Age = 100% old barrels

Cases produced: 283 x 12

Bottled: January 2024

Release Date: December 2025

Winemaker's Notes

This wine represents an exciting variation on our Chardonnay theme. It is the fourth 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 in March 2023, 80% of the fruit was destalked but not crushed, the remaining 20% were added as whole bunches into 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 10 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): 92 POINTS