



## ATARAXIA CHARDONNAY 2015

Fermentation in barrels, followed 9 months cuvaison in French "barrique" barrels on the skins with a batonnage every 15 days.

Malolactic fermentation.

The "burgundy" of South African wines. Concentrated, intense and elegant nose of fruit and custard, very well chiselled.

The palate is very penetrating and intense but never too fat.

Its great natural acidity is very well balanced by the persistence of the fruit.

## Description

**Type**Dry white wine

**Producer** Ataraxia

Vintage 2015

Bottle size 75cl

> Country South Africa

Region Hemel en-Aarde Type of wine Chardonnay

**Designation of origin**Wine of Origin

Grape varieties Chardonnay 100%

Alcohol content 13.75 vol.%

**Pairings** Fish