



## DAVID & NADIA ARISTARGOS 2015

The grapes are pressed whole, their juice stays in contact with the skins.

Spontaneous fermentation.

Malolactic fermentation and ages in 300 L oak barrels for 12 months.  
No clarification, unfiltered.

An authoritative white wine, evoking the scent of marine shrubs and bushes.  
Concentrated, intense and elegant nose of fruit and custard, very chiselled.

Earthy, terracotta and ochre, with notes of flint stone.

Very seductive, induces lively drinking.

An important white wine.

### Description

**Type**  
Dry white wine

**Type of wine**  
Blend

**Producer**  
David&Nadia Sadie

**Designation of origin**  
Wine of Origin

**Vintage**  
2015

**Grape varieties**  
Chenin Blanc 35%  
Roussanne 23%  
Viognier 19%  
Clairette 15%  
Semillon 8%

**Bottle size**  
75cl

**Alcohol content**  
13,5 vol. %

**Country**  
South Africa

**Pairings**  
Shellfish  
Fish  
Smoked Fish

**Region**  
Swartland/Tulbagh