



David & Nadia

Crafted from 21 vineyards, Aristargos reflects the diversity and heritage of Swartland, offering freshness, layered intensity, and long ageability.



David & Nadia

Wine of origin Swartland



Aristargos 2022

Swartland, South Africa

Region and Vineyards

The Swartland, north of Cape Town, has become a benchmark region for innovative blends. The **Paardeberg's granitic soils** form the backbone of Aristargos, giving a mineral-driven character and precision. Complementary contributions come from **shale-based Chenin Blanc** parcels within Paardeberg and **iron-rich clay soils near Malmesbury**, broadening the wine's textural dimension.

The vines range from **1960 to 2013 plantings**, predominantly **dry-farmed bush vines** that have endured decades of drought and heat. This resilience translates into concentrated fruit with remarkable freshness. Old vines of Chenin Blanc, Sémillon, Clairette Blanche, and Colombar underpin the blend, exemplifying the value of Swartland's viticultural heritage. Grapes were sourced from **21 different vineyards** across the region, vinified separately to preserve their individuality before final blending.

Winemaking

The blend comprises **Chenin Blanc (47%), Sémillon (11%), Verdelho (9%), Clairette Blanche (7%), Roussanne (7%), Grenache Blanc (6%), Marsanne (6%), Colombar (5%), and Viognier (2%)**. Grapes were **whole-bunch pressed** and allowed to **ferment naturally with indigenous yeasts**.

Maturation occurred over **11 months in old, neutral French oak barrels**, maintaining transparency of site expression. Unique vinifications enhanced complexity: both Sémillon vineyards underwent **skin fermentation for one week**, maturing in a 2,500 L foudre; the Colombar also fermented on skins for five days before aging in old oak. Two Chenin components were fermented and aged in concrete vessels (an egg and a square tank). This meticulous, small-batch approach yielded a total production of **13,623 bottles** and **513 magnums**.



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Alcohol :12,50 %

Composition: 47% Chenin Blanc,
11% Sémillon, 9% Verdelho, 7%
Clairette, 7% Roussanne, 6%
Grenache Blanc, 6% Marsanne, 5%
Colombard, 2% Viognier

Tasting Notes

- **Color:** Bright straw with golden reflections.
- **Aroma:** Complex layers of quince, citrus, and stone fruit, alongside chamomile, almond, and white spice. Subtle herbal notes and flinty minerality accentuate the granitic influence.
- **Palate:** Medium-bodied yet textural, with a core of vibrant acidity. Rich fruit concentration interplays with saline minerality and fine phenolics, delivering a long, focused finish.

Did you know?

The name **Aristargos** means "leader" or "chief" in Greek, a fitting title for David & Nadia's flagship white blend. It embodies their belief in Swartland's **old-vine heritage** and demonstrates how diverse varieties—Mediterranean and Rhône cultivars alongside Chenin—can create a wine that is greater than the sum of its parts.

Wine Pairing Ideas

- **Grilled lobster with lemon butter** - richness balanced by the wine's acidity and texture.
- **Roast chicken with tarragon** - herbal and citrus notes resonate beautifully.
- **Tagine of apricot and almonds** - the wine's fruit and spice lift the dish's sweet-savory complexity.
- **Aged Gruyère** - nutty depth matched by the blend's layered character.



Robert Parker (RP) : 95 Points (2022)

The 2022 Aristargos is immensely complex, fresh and exciting. It comes from different soil types that express a refined mineral essence with pomaceous and yellow citrus notes in this wine. Medium-bodied, the palate displays surprising weight and a kiss of phenolic bitterness, delivering a balanced structure before ending with a food-friendly finish that has me coming back for more. An incredibly cerebral wine, the Aristargos has me thinking and going back for second and third sips. You'll want to buy as much of this as possible.



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