



David & Nadia

David & Nadia Aristargos is a masterful blend that encapsulates the diverse terroirs of Swartland, delivering a wine of exceptional elegance and complexity.



David & Nadia

Wine of origin Swartland



Aristargos 2022

Swartland, South Africa

Region and Vineyards

The **David & Nadia Aristargos 2021** originates from the **Swartland** region, a renowned wine-producing area in the Western Cape of South Africa. Swartland is celebrated for its diverse soils, warm climate, and innovative winemakers who are dedicated to crafting wines that express a true sense of place. This region, with its rugged landscapes and varied terroirs, is ideal for producing complex and characterful wines.

The vineyards contributing to Aristargos are selected for their unique characteristics:

- **Granite soils** from the Paardeberg area provide structure and minerality.
- **Shale and schist soils** from the eastern parts add depth and complexity.
- **Clay-rich soils** from the northern regions enhance richness and texture.
- **Iron-rich soils** from the western parts impart a distinctive earthiness.

These vineyards are home to **old bush vines**, many of which were planted decades ago, ensuring low yields and high-quality fruit. The diversity of these sites contributes to the multifaceted nature of Aristargos.



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David & Nadia

Wine of origin Swartland

Aristargos 2022

Alcohol :13,00 %

Composition: 98% Sémillon, 49%
Chenin Blanc, 9% Clairette, 7%
Grenache Blanc, 7% Roussanne,
6% Verdelho, 6% Viognier, 4%
Marsanne, 4% Colombard

Winemaking

The **David & Nadia Aristargos** is a blend of several grape varieties, each contributing to the wine's complexity and balance. The blend includes **Chenin Blanc (49%), Clairette Blanche (9%), Sémillon (8%), Grenache Blanc (7%), Roussanne (7%), Verdelho (6%), Viognier (6%), Marsanne (4%), and Colombard (4%)**. The grapes are hand-harvested from different vineyard sites, ensuring optimal ripeness and quality.

After harvest, the grapes undergo whole bunch pressing to extract pure juice, followed by natural fermentation with indigenous yeasts. This process enhances the wine's authenticity and allows the true character of the terroir to shine through. The wine is aged for **11 months in old neutral French oak barrels**, which add subtle texture and complexity without overpowering the fruit. Additionally, the grapes from two Sémillon vineyards were fermented on their skins for a week before being pressed and matured in a very old 2,500 L foudre for a year. The Colombard was also fermented on the skins (for five days) and matured in an old oak barrel. One Chenin Blanc component was fermented and matured in a concrete egg.

The careful blending of these components results in a wine that is greater than the sum of its parts, showcasing the harmony between different grape varieties and vineyard sites.

Tasting Notes

- **Color:** The wine presents a **brilliant pale gold hue**, reflecting its freshness and vibrancy.
- **Aroma:** On the nose, there are **aromas of white peach, pear, and citrus blossom**, complemented by hints of honeysuckle, almond, and wet stone.
- **Palate:** The palate is **rich and well-balanced**, offering flavors of **ripe stone fruits, lemon zest, and green apple**. It has a lively acidity, a creamy texture, and a long, mineral-driven finish that underscores the wine's complexity and elegance.

Did you know?

Did you know? The name "Aristargos" is derived from the Greek word "aristargos," meaning "best," reflecting the winemakers' commitment to excellence and their pursuit of crafting the finest blend from Swartland's diverse vineyards. This wine is also part of the **Old Vine Project (OVP)**, which aims to preserve and celebrate South Africa's old vineyards, highlighting their historical and viticultural significance.



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David & Nadia

Wine of origin Southwest

Aristargos 2022

Wine Pairing Ideas

- **Grilled Sea Bass with Lemon and Herbs:** The wine's acidity and mineral notes complement the delicate flavors of the fish, while its citrus elements enhance the dish's brightness.
- **Roasted Chicken with Thyme and Garlic:** The richness of the chicken is balanced by the wine's vibrant acidity, and the herbal notes of the dish resonate with the wine's aromatic profile.
- **Goat Cheese and Fig Salad:** The creamy, tangy goat cheese pairs beautifully with the wine's fresh fruit flavors, and the sweetness of the figs adds a delightful contrast.
- **Mushroom Risotto:** The earthy flavors of the mushrooms are enhanced by the wine's complexity and minerality, while the creamy texture of the risotto complements the wine's mouthfeel.



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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