

David & Nadia

A poised Swartland white, David & Nadia Aristargos 2024 layers pear, white peach and lime over a stony, saline frame, offering graceful texture, vibrant freshness and a quietly persistent finish for the table.

David & Nadia
Wine of origin Swartland

94



Aristargos 2024

Swartland, South Africa

Region and Vineyards

Swartland lies in South Africa's Western Cape, a **dry inland region** where bright sunshine, low rainfall and cooling maritime influence help retain freshness in white grapes. The landscape is broad and varied, and David and Nadia Sadie work with **old-vine parcels** spread across the Paardeberg and other Swartland sites. This multi-site approach brings together contrasting exposures and soils, giving Aristargos a layered regional signature rather than a single-vineyard profile.

Granite-rich Paardeberg ground contributes a firm, stony impression, while the wider Swartland mosaic adds aromatic breadth and texture. **Dryland farming** encourages naturally concentrated fruit, and the Chenin Blanc-led blend reflects the area's ability to combine ripeness with energy. In the glass, orchard fruit, citrus and gentle savoury tones carry the character of these old vines, with a subtle saline edge that keeps the finish lifted and precise.

Winemaking

Aristargos 2024 is a dry, Chenin Blanc-led assemblage of Swartland white varieties, with Sémillon and Colombard contributing complementary perfume and shape. Fruit from several old-vine parcels is handled gently to preserve freshness, allowing each component to retain its identity while building a layered whole. The result is a **balanced, site-focused blend** with both aromatic clarity and palate depth.

Fermentation proceeds naturally, and the wine matures in a combination of **neutral old wood and concrete**, vessels chosen to support breadth without masking the fruit. A portion of the white varieties receives short skin contact, adding delicate tactile grip and subtle savoury complexity. This restrained élevage keeps the palate energetic while giving the wine a rounded, quietly waxy texture, finishing with citrus drive, measured richness and a **stony-saline** persistence.

Alcohol :13,00 %

Composition: 51% Chenin Blanc, 13% Colombard, 11% Sémillon, 10% Clairette, 8% Marsanne, 6% Roussanne, 1% Grenache Blanc

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Tasting Notes

- **Color:** Bright pale gold with a silvery-green edge and a clear, polished appearance.
- **Aroma:** Ripe pear, white peach, green apple and lime mingle with lemon zest, subtle herbs, lanolin and fine waxy tones.
- **Palate:** Dry and layered, combining citrus brightness with orchard-fruit richness, lively freshness and tactile grip. Stony, savoury nuances lead into a gently saline finish of impressive length.

Did You Know?

The Sadies assemble Aristargos from a mosaic of old-vine parcels rather than a single site, making each bottle a compact portrait of the **Paardeberg** and wider **Swartland** landscape.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs:** The wine's citrus lift and saline finish mirror the freshness of the fish while its texture supports the smoky grill character.
- **Roast chicken with thyme:** Orchard fruit and gentle herbal notes complement the roast's savoury richness without overwhelming the delicate meat.
- **Charred asparagus with fennel and almonds:** Stony freshness cuts through the vegetables' sweetness, while the wine's subtle waxy texture echoes the toasted almond garnish.
- **Mildly spiced chickpea tagine:** Citrus energy and controlled richness balance warm spices, preserved lemon and the dish's earthy, aromatic depth.

94

Robert Parker (RP) : 94 Points (2024)

The David & Nadia 2024 Swartland Aristargos is a 24-component white blend anchored by Chenin Blanc with smaller portions of Semillon, Colombard, Roussanne, Clairette Blanche, Marsanne and Grenache Blanc, drawn from bush vines and trellised parcels across the Paardeberg. Viognier and Verdelho were excluded this year due to mildew disease pressure. Fermentations are natural and dry, with 20% matured in concrete and the remainder in older 300-liter barrels, while portions of Semillon and Colombard see brief skin contact. The oldest Semillon vines date to 1960, lending gravitas and quiet power. Swartland's warm evenings and persistent winds dry the land, concentrating fruit while preserving tension in this beautifully layered wine.

94 Tim Atkin

Tim Atkin (TA) : 94 Points (2024)

Now into its fifteenth year, Aristargos is Chenin Blanc dominated, with the remaining 49% made up of Semillon, Colombard, Roussanne, Clairette Blanche, Marsanne and Grenache Blanc. Fermented with full malolactic in older wood and 20% concrete, it has ginger, rose petal and honeysuckle aromas, some tannin from partial skin contact and pear, citrus and tangerine fruit. 2025-31