

ATARAXIA

THE WINES OF KEVIN GRANT

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THE EXPRESSION OF
ANCIENT SOILS



●アタラクシア/Ataraxia(ヘメル・アン・アード地区):

「南アフリカで最もブルゴーニュ品種(ピノワール、シャルドネ)に向けた土地」、「ブルゴーニュ以外でストラクチャーのしっかりしたピノワールを作ることができる数少ない地区」と言われているヘメル・アン・アード(「地上の楽園」という意味)地区にある。土壌は古く、10億年以上前に遡り、地球上でも最も古い土壌の一つに数えられる。その中身は、テーブルマウンテン砂岩、ケープ花崗岩、ボッケベルト頁岩から構成される14の土壌を持つ。畑は南向きの冷涼な斜面。テロワール主義、不干涉主義。

★2013シャルドネ: デカンター誌15'ブルゴーニュ以外の世界ベスト・シャルドネに選出他受賞多数。

●ケヴィン・グラント/Kevin Grant(オーナー兼醸造家):

南アフリカを代表する醸造家の1人。同じヘメル・アン・アード地区のハミルトン・ラッセルで醸造責任者を務めた後、フランス、オレゴン、オーストラリア、ニュージーランドなど海外で経験を積み、自身のワインを作るため2004年に同地区にアタラクシア(「天国のような場所」という意味)を設立。ケヴィンは自身のことを「自分は醸造家ではなく、栽培家でもなく、土が好きな農夫だ。」と。来日2回目。

●ワイン/Wines:

- ①ソーヴィニヨンブラン ②シャルドネ ③ヘルター・スケルター・ピノワール
- ④ピノワール ⑤セレニティ(ピノタージュ/ピノワール/サンソー)



西ケープ州ワイン産地

スワートランド地区

- ・乾燥・温暖地域
- ・シュナンブラン、シラーズ他、ローヌ/南仏系品種

ステレンボシュ地区

- ・冷涼/温暖地域
- ・シュナンブラン、シャルドネ、カベルネS他ボルドー赤品種

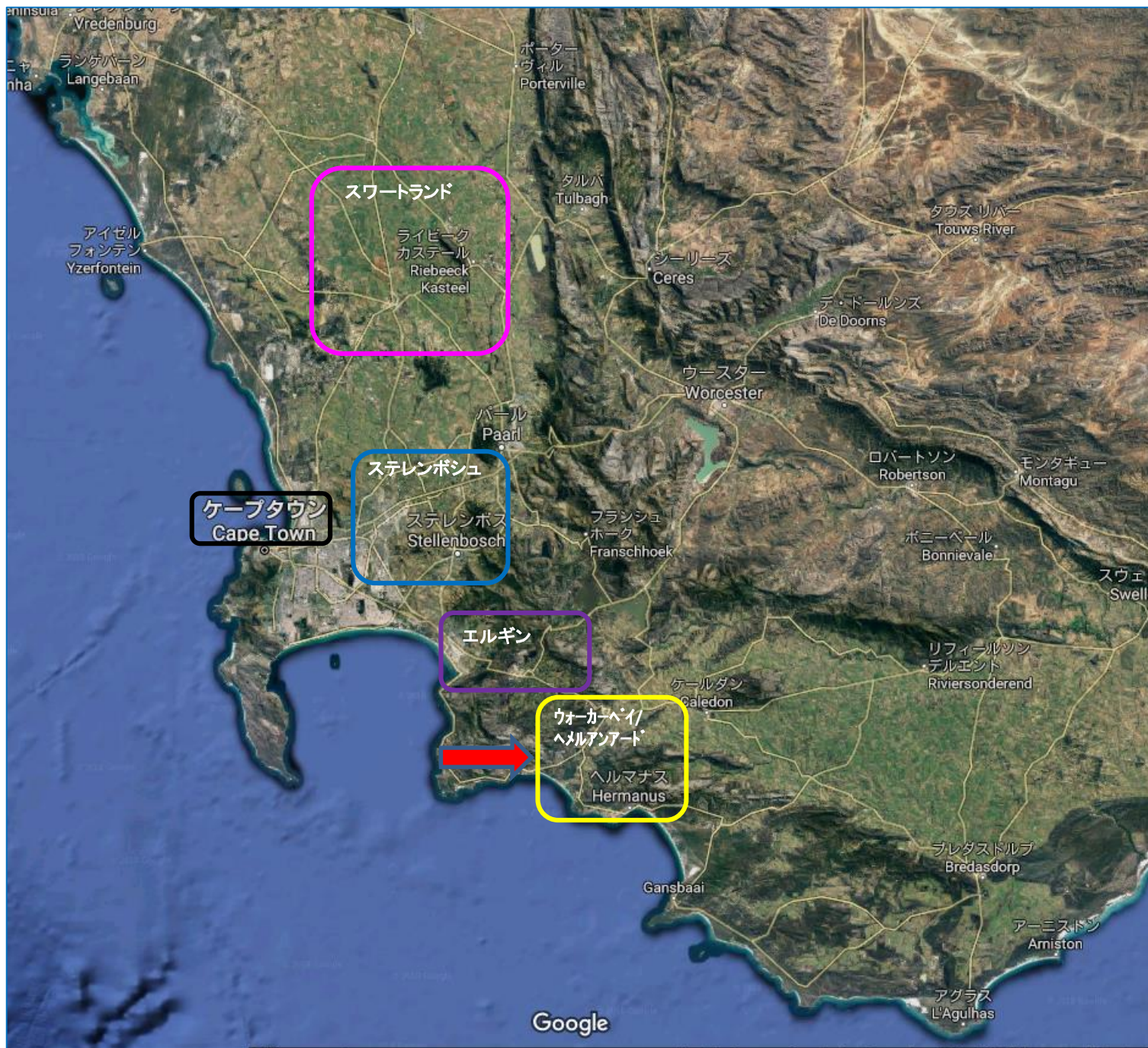
エルギン地区

- ・昼夜の寒暖さありの冷涼地域
- ・シャルドネ、ピノワール、ソーヴィニヨンブラン、リースリシグなど。

ウォーカーベイ/

ヘルマンアード地区

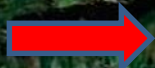
- ・定温冷涼地域
- ・シャルドネ、ピノワールなど。





■ Caledon

Babilonstoring Mountains Steenboksberg
H e m e l e n A a r d e V a l l e y
K l e i n R i v e r M o u n t a i n s



● ATARAXIA

Onrus Mountains

Adjacent Valley

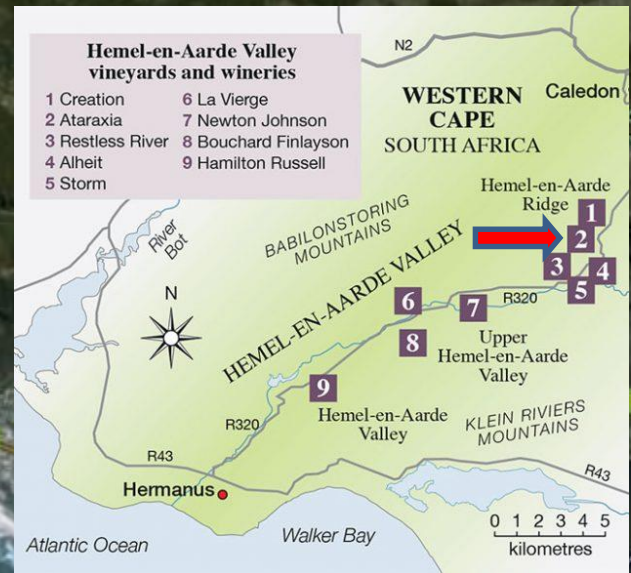
■ Hermanus

The Wards of the Hemel-en-Aarde

Nature Reserve

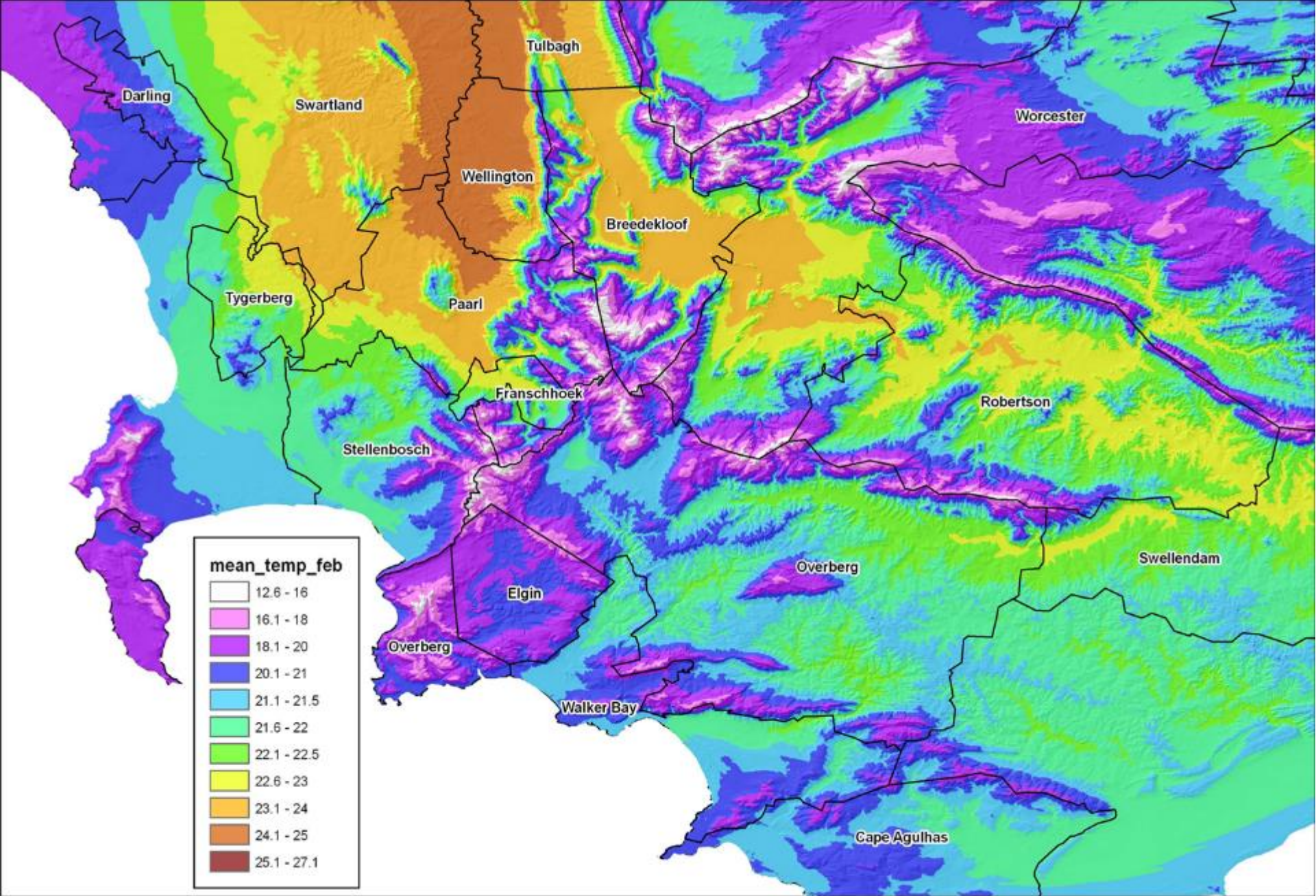


Fernkloof Nature Reserve



Sandbaal

Hermanus



Title: Mean February Temperatures
Project: High Resolution climate maps



Time: 02:05:12 PM
 Date: 2012/10/03
 Scale
1:819,820

Map created by: Heinrich Schloms
 heinrich@vinpro.co.za
 083 480 2686
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THE
WINE LOUNGE





The terroiriste's mantra:

“The purer the voice of the soil,
the more interesting the wine.”

Table Mountain Sandstone

Loosely structured, sandy, free-draining.
Ideal for aromatic varietals.



Bokkeveld Shale

Clay-rich, very stony, shallow top-soil
and low vigour.







Sauvignon Blanc

Ataraxia's Table Mountain
Sandstone dirt in a bottle.

Our unwooded white wine.

Our cool-climate, alchemy-free unwooded white wine celebrates the virtues of elegance, vivacity and finesse. Most importantly, the Sauvignon Blanc grape is merely the chosen vehicle to express the sandy, free-draining Table Mountain Sandstone and Cape Granite soils on which the vines are planted.



Chardonnay

Ataraxia's Bokkeveld Shale soils in a bottle.

Our wooded white wine

In the most accurate and faithful way possible, our unapologetically wooded white wine mirrors the terroir in which our Chardonnay vines are grown. In other words, it is an expression of the low vigour, stony, clay-rich Bokkeveld Shale derived soils and the heavily maritime-influenced climate. Made using uncomplicated (not simple) winemaking techniques, this is an athletic, chiseled and precise wine. It embraces the very adult tastes of salinity, brininess and minerality, all of which are the hallmarks of the great and classic white wines of the world.



Pinot noir

Ataraxia's Bokkeveld Shale soils in a bottle.

Our wooded red wine

Our wooded red wine is made from a grape which is arguably the most suited of any variety to express terroir and sense of place. Grown on low-vigour, stony, clay-rich Bokkeveld Shale derived soils, the maritime-influenced climate is so marked that Ataraxia's Pinot noirs are the very last to be picked in the Hemel-en-Aarde. It's always wanting to ask a question of its drinker, rather than striving to be a statement wine.



Serenity

Our red blend that stylistically seeks to whisper.

Red blend

The only raison d'être of any blend is to express a style of wine. The antithesis is to construct a wine that is a considered (or worse, random) concoction of few or many grape varieties with little or no desire to achieve a stylistic expression. Blends are an expression of “where from” rather than “what from”. Ataraxia’s Serenity blend quietly exudes the confidence to whisper style through the expression of unique sites rather than shout brashness through winemaking excesses.



Helter Skelter

Helter Skelter is a medium-bodied Pinot noir made from grapes sourced from young vineyards grown in a cool maritime climate. It is a wine made for hedonistic, everyday occasions. Forget about over-analyzing this wine. Its purpose is to impart pleasure and a little calm amidst the helter-skelter of everyday life. Pop a bottle into the fridge half an hour before lunch and serve it slightly chilled. It is the perfect accompaniment to summertime alfresco meals, where convivial fun and bonhomie is an obligatory feature of get-togethers with special friends and family. It's translucent hue, which reflects light in the most intriguing of ways, is the harbinger for the bouquet of bright red cherries with just a hint of earthiness. Red summer fruit flavours dance over the palate, where the easy, yet poised and inviting structure will have you reaching for a second bottle in no time at all.

