



ATARAXIA SERENITY 2015

Cold maceration for 7/10 days.

Malolactic fermentation.

Ages in barriques, 32% new wood, for a period of 11 months.

The nose is finely scented with dark berries, marked by an intriguing minerality and spicy notes.

In the mouth the tannins are wrapped in an elegant, succulent and enveloping structure.

Kevin, the owner and winemaker, turns out to be an excellent craftsman.

Description

Type Dry red wine

Producer Ataraxia

Vintage 2015

Bottle size

Country South Africa

Region Hemel en-Aarde Type of wine Blend

Designation of originWine of Origin

Grape varieties
Pinotage 50%
Cinsault 25%
Pinot Noir 25%

Alcohol content 14,5 vol.%

Pairings Spiced food