ARISTEA

against the odds

PRIVATE CELLAR

The beauty about South Africa, in wine terms, is that is has such a wide variety of climates and soils pretty well any style of wine can be made, if you only put your mind to it. And if there is one thing Martin Krajewski does brilliantly, it is putting his mind to it. The result is the continued growth and expansion of Aristea, his Cape adventure, with winemaker Matthew Krone and oenologist Florent Dumeau holding on tight for the ride.

Pushing boundaries is nothing new for Martin – think sparkling rosé in Bordeaux, pink wine from a classic Saint Emilion vineyard – so with no limit other than ambition for Aristea, it was always inevitable that new wines would join the fold. This year's *débutante* is a deliciously true Pinot Noir grown on the Hemel-en-Aarde Ridge, a couple of hours east of Cape Town yet with a climate a world away from that of Stellenbosch. The Ridge overlooks Walker Bay, where the Indian and Atlantic Oceans meet, and is the first line of hills the clouds encounter, resulting in higher rainfall and more cloud; neighbouring Elgin, halfway between Hemel-en-Aarde and Cape Town, has a similar climate, which is why Martin and Matt chose it for their Sauvignon-Semillon blend. As if to prove the point of how much cooler it is in Elgin, both the Sauvignon and Semillon were harvested a full month plus after the Chardonnay in Stellenbosch.

Quality remains the driving force behind Matt's choice of fruit for the wines, and this sees him in the vineyard throughout the whole growing season, keeping tabs on the vines he has marked out. Whilst they may appear randomly selected, scattered across a vineyard, or sometimes in nice straight rows, what they all have in common is low yields of very high-quality fruit. Even after this forensic study of the vines throughout the season, there is no guarantee that they will make the final Aristea cut, with only around one third of the production going under the Aristea label and the rest sold in bulk to be refined by another winemaker.

Each wine in the Aristea range truly reflects the combined experience and true passion of the team behind them; we highly recommend them to you.

To order, please call us on 01353 721 999 or visit www.privatecellar.co.uk.

Nicola Arcedeckne-Butler MW | October 2019

These wines are offered per case of six bottles, including VAT, subject to remaining unsold.
Delivery is free of charge for orders of 24 bottles or more within mainland England and Wales; smaller deliveries within this area will be charged at £15 including VAT. For deliveries outside mainland England & Wales, please call us for a quotation.
Offer closes on 15th November 2019, Private Cellar's terms and conditions of sale apply.

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E&OE

A R I S T E A

				List per bottle inc VAT	Offer per bottle inc VAT	Offer per case inc VAT
Aristea Sauvignon Blanc / Semillon, Elgin	2018	bottles	6 per case	~~£25.95~~	£23	£138

Fermented in barrel with natural yeast, the Sauvignon spent nine months in large (500 litre) barrels, 25% new, whilst the Semillon was matured in a single one year old 500 litre barrel. Both varieties underwent lees stirring in the early stages of maturation. Although the Sauvignon dominates in percentage terms (75%), the Semillon makes its presence felt even at this early stage. Fresh, perfumed, chalky white fruits, floral with a hint of grapefruit and a distant note of oak. On the palate, fresh and vibrant, juicily plump yet with fine balancing acidity, leesy with a lightly grilled edge. Sumptuous yet racy. Drink 2019 - 2022

Aristea Chardonnay	2018	bottles	6 per case	~~£26.95~~	£25	£150
Stellenbosch		magnums	3 per case	~~£54.00~~	£50	£150

This latest iteration from Aristea is a more restrained, elegant beast than the first two vintages, yet clearly from the same mould. Barrel-fermented with 30% of the grapes allowed to ferment with their own indigenous yeast, the wine spent eleven months in barrel, 35% new and the balance split between one- and two-year-old barrels; *bâtonnage* was carried out throughout the maturation period. Pale gold with a nose of fresh buttery grilled white fruits, some lemony notes, with a naughty plumpness on the nose, leading to a palate of vibrant white fruits with a big citrus twist, distant grilled notes, lovely and racy. This New World wine has a wonderful Old World elegance. Drink 2019 - 2023

Aristea Pinot Noir, Hemel-en-Aarde	2018	bottles	6 per case	~~£32.95~~	£30	£180

De-stemmed but not crushed, the Pinot Noir berries were allowed four days of cold maceration (below 10°C) before fermentation with indigenous yeasts. Manual punching down was done once a day only, and after 15 days the juice was pressed and run into barrel for malolactic fermentation; 25% new wood, 50% one-year-old barrels and 25% two-year-old barrels were used. Vibrant pale red to light tawny on the rim, very alluring in colour, with a nose of tight, toasty Pinot fruit, perfumed with hints of strawberry and even roses, some herby notes too. Soft and supple on the palate with marked red berry and herb notes, beautifully expressive Pinot, very pure. Only 1,000 bottles made in the maiden vintage so buy this while you can. Drink 2019 - 2024

Aristea Cabernet Sauvignon	2017	bottles	6 per case	~~£29.95~~	£27	£162
Stellenbosch		magnums	3 per case	~~£60.00~~	£54	£162

Matt Krone's philosophy is of the less-is-more school, and nowhere is this more apparent than in his handling of his red wines. Early morning picking was followed by 18 hours in a cool room to enhance the vibrant fruit flavours, after which the grapes were crushed and left to soak at a low temperature for twelve hours before fermentation began; after six days of relatively cool temperature ferment, the wines were transferred to one third new, two thirds one and two year old barrels to undergo malolactic fermentation and the result is big blackcurrant fruit, very primary, with deliciously smooth, integrated tannins behind, and a lovely chocolatey end note. So youthful yet totally drinkable too. Drink 2019 - 2025

Aristea Méthode Cap Classique Blanc	2015	bottles	6 per case	~~£27.70~~	£24	£144
Western Cape		magnums	3 per case	~~£55.40~~	£48	£144

Winemaker Matthew Krone's family have a long, illustrious history in sparkling wine production in South Africa, and the heritage shows. A blend of Chardonnay and Pinot, made by the traditional method – the only permitted method for MCC – the wine spends a minimum of three years on its lees prior to release; rich and biscuity yet fresh and vibrant at the same time, this is a supremely elegant wine, more than a match for many a better-known region. Drink 2018 - 2022

Aristea Méthode Cap Classique Rosé	2016	bottles	6 per case	~~£27.70~~	£24	£144
Stellenbosch		magnums	3 per case	~~£55.40~~	£48	£144

At last year's Aristea launch at the Tate, the Rosé Méthode Cap Classique unexpectedly stole the show. A blend of 82% Chardonnay and 18% Pinot Noir, made in the traditional way and with a good couple of years bottle ageing, it combines the class and flare of Champagne with freshness and difference from South Africa; rich, intense, with deliciously biscuit notes, floral and supple, this is a real triumph. Drink 2018 - 2022

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Order Form - Aristea

Wine Name	No. of cases	Total
Aristea Sauvignon Blanc / Semillon 2018 (£138 per case of six bottles)		
Aristea Chardonnay 2018 (£150 per case of six bottles)		
Aristea Chardonnay 2018 (£150 per case of three magnums)		
Aristea Pinot Noir, Hemel-en-Aarde 2018 (£180 per case of six bottles)		
Aristea Cabernet Sauvignon 2017 (£162 per case of six bottles)		
Aristea Cabernet Sauvignon 2017 (£162 per case of three magnums)		
Aristea Méthode Cap Classique Blanc 2015 (£144 per case of six bottles)		
Aristea Méthode Cap Classique Blanc 2015 (£144 per case of three magnums)		
Aristea Méthode Cap Classique Rosé 2016 (£144 per case of six bottles)		
Aristea Méthode Cap Classique Rosé 2016 (£144 per case of three magnums)		
Delivery:		
Total:		

Delivery is **FREE** on orders of 24 bottles or more to one address within mainland England and Wales.
Smaller deliveries will be charged at £15 including VAT. Please ask us for a quotation for all other areas.

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(Debit cards, Visa, Mastercard)

Start Date:_____ Expiry Date:_____ Issue number:_____ Security No:_____

Signature:_____

OR I attach a cheque (please make cheques payable to Private Cellar Limited) ☐

Delivery Details

Name: _____

Address: _____

_____ Postcode: _____

Telephone: _____ Email: _____

Please let us know if there is a safe place to leave your wine if you are out (*) _____

_____

(*) Securely and at your own risk

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