

*"Amazing work! Look down, you skies,
Wonder and gaze with all your eyes;
You heavenly thrones, stoop from above,
And bow to this mysterious love."*



Aetheria is my lifelong passion brought to fruition; the creation of a handcrafted wine which encompasses the finesse, elegance and intensity of the Cape vineyards.

I chose to use Pinot noir, the most ethereal of grapes, to produce a refined wine with a fine balance between power and delicacy.

My work is done – *Mike Graham*



Vinification

Made with 100% Pinot noir the grapes were handpicked into small lug boxes, rigorously sorted and whole bunch pressed in a pneumatic press. Only 510 litres per ton was extracted (called the cuvee) and the juice was allowed to settle overnight, racked off into a stainless steel tank for fermentation between 13 -15 degrees Celsius. After fermentation the wine was lightly fined and filtered. The filtered wine was again inoculated with a selected yeast strain after the addition of 24.5 grams of sugar per litre and then bottled and sealed with a crown cap. A slow second fermentation took place over an eight week period and the wine was allowed to "rest" on its lees for eighteen months.

Riddling (remuage) took place in gyropalletes and the wine was disgorged and a small amount of sugar was added to balance the wine. After 2 months the wine was labelled and is now ready for enjoyment.

Tasting Notes

A vibrant salmon pink colour with lively pearlescent beads forming a fine mousse. The nose is a beautiful ensemble of ripe strawberries and tangy raspberries with a whisper of rose and a creamy biscuit nuance.

The palate is elegant and fresh with the mousse expanding into creamy red berry fruits flavours dominated by strawberry with nuances of ripe peach and quince with a light biscuit character on the finish. Beautifully refreshing finish with a persistent aftertaste. A sublime wine!

Wine information

Non-Vintage	Disgorged 21 Feb 2017
Region	W.O. Coastal
Winemaker	Mike Graham
Alc/vol	12.44% vol
Total Acid	7.1 g/L
Residual Sugar	7.3 g /L

Food Pairing

Perfect to enjoy as an aperitif whilst watching the sun set on a languid summers day.

Pairs well with sushi, poached and grilled seafood, summer salads and last but not least, delicious strawberry Pana Cotta