



ATLAS SWIFT

PREMIUM WINES

by Martin and Welma Smith

The Atlas Swift range of wines is a culmination of hard work, perseverance and the multiplicity of distinctive origins, cultures, memories and energy.”

- Martin and Welma Smith – Proprietors.

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SOIL & WINE

Our reasons for including the relevance of soil type in wine production is that we want to give you, the drinker, a different way to relate to wine.

Knowing the type of soil grapes are grown in has become essential to how the wine tastes and ages. That knowledge also deepens the thinking person's drinking enjoyment.

CEDERBERGE

Atlas Swift Chardonnay
Wine of Origin Cederberg

Immiring citrus aromas and a touch of orange blossom to round it off. Peaches and poised palate, with a fresh acidity. A lemon curd finish.



Ferretic

Soil: Ferretic and sandstone
Ferretic is a hard, erosion-resistant layer of sedimentary rock which offers richness and texture to our chardonnay.

Climate: Continental with altitude of + - 1100m
High diurnal temperature assists with preserving acidity, flavour and balance.



WELLINGTON

Atlas Swift Chardonnay
Wine of Origin Wellington

Tropical fruit aromas. Medium bodied, with orange and grapefruit flavours. Fruit, acidity and oak balanced. Vanilla to finish.



Glenrosa

Soil: Glenrosa
Glenrosa soil is very stony and consists of decomposed schist, granite and quartz stones. This soil type's elevated pH promotes high acidity and gives maturity and fruit sweetness to our chardonnay.

Climate: Warm Mediterranean
Creating wine with layers of flavours and a sweet fruit perception.



FRANSCHHOEK

Atlas Swift Chardonnay
Wine of Origin Franschhoek

An aromatic wine with aromas of peach and apricot followed by notes of mango and fig. The wine lingers on the palate with a slightly oily finish.



Sand

Soil: Sand
Sand is made from rocks that have been broken down into very small particles. Sandy soil drains easily and produces delicate wines with aromatic aromas, as is evident in our chardonnay.

Climate: Mediterranean and protected by mountains' ranges from cold winds of Atlantic ocean (false bay area)



ROBERTSON

Atlas Swift Chardonnay
Wine of Origin Robertson

Ripe citrus peel, orange blossom and yellow peaches aromas. Stone fruit characters, rich and creamy texture with a bright acidity.



Limestone

Soil: Limestone
Limestone is consistently alkaline and offers chardonnay grapes (which have high acidity levels), freshness with texture and age-ability. The limestone soil gives our chardonnay a bright and linear acidity.

Climate: Mediterranean with low rainfall in winter



CAPE SOUTH COAST

Atlas Swift Chardonnay
Wine of Origin Cape South Coast

Intense aromas of iodine and ripe citrus peel on the nose, minerality to the mid-palate, and a fresh saline edge to the lengthy finish.



Chalk limestone

Soil: Chalk limestone
Chalk limestone soil was formed from the shells and skeletons of sea animals of various sizes. This type of soil is most commonly shallow, stony and free-draining with high sodium and potassium levels that aid in the salinity of our chardonnay.

Climate: Maritime with cool breezes from the Indian ocean
Longer ripening preserving acidity

