

# Fire By Night 2017

ALHEIT VINEYARDS, WESTERN CAPE, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

This wine is an ode to the Paardeberg. The landscape of this mythical mountain sparked the revolution that's currently sweeping the Cape. It's home to modern heroes like Sadie Family, and AA Badenhorst.

What makes it special is its pure decomposed granite soils, and an abundance of old dry farmed bushvines, much of which is Chenin—an embarrassment of riches. Typically, wines from Paardeberg have a sense of purity or clarity. At their best, they are powerful without being heavy. Fire by Night comes from the Joubertskloof side of the mountain, from three special parcels of Chenin grown on Nuwedam farm, planted 1974–1980.

Fermented exclusively with wild yeasts in old barrels and a cement egg. The wine is aged in the same vessels. No additions are made, with the exception of sulphur, which is added post-fermentation.

The final wine is light and refreshing, despite the underlying concentration and full malolactic, with a thread of vivid acidity and fine minerality.



WINEMAKERS: Chris & Suzaan Alheit

GRAPES: 100% Chenin Blanc

ALCOHOL: 13.2%

TOTAL ACIDITY: 6.0 g/L

pH: 3.28

RESIDUAL SUGAR: 1.5 g/L

TOTAL SULPHUR: 45 ppm



**Tim Atkin** MW

Tim Atkin South Africa Special Report 2018

