

# La Colline Vineyard 2017

ALHEIT VINEYARDS, FRANSCHHOEK, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

The La Colline vineyard is uniquely South African in that dark skinned Semillon vines are inter-planted with light skinned Semillon. It was planted in 1936 on the southern slope of Dassenberg in Franschhoek, on soils of decomposed granite with quartz, and is 1,000-1,150ft above sea level. In summer, the bushvines form a wild looking mess. In winter they resemble a crowd of drunkards cart wheeling across the slope. The vines are very settled, producing a wine of remarkable depth and mouthfeel.

This wine began in 2014 as a single-vineyard Semillon Gris. Since 2015, grapes are picked as they grow in the vineyard and whole bunch pressed together. The wine is now 10-15% Semillon Gris, the rest Semillon Blanc. The change in approach is to make the wine a truer reflection of the vineyard, and closer to what a dry Cape white from the 1800's would have been. Fermented with only wild yeasts in 5th fill barrels, and aged in the same vessels. No additions, except sulphur, which is added post-fermentation.

Dense and richly colored, it has yeasty, savory, choux pastry and jasmine notes and a broad, skilfully oaked finish.



**Wine Spectator**

*JM, Wine Spectator, June, 2019*



**Tim Atkin** MW

*Tim Atkin South Africa Special Report 2018*



**WINEMAKERS:** Chris & Suzaan Alheit

**GRAPES:** 100% old vine Semillon, 10-15% Semillon Gris, 85-90% Semillon Blanc (inter-planted)

**ALCOHOL:** 13.8%

**TOTAL ACIDITY:** 6.0 g/L

**pH:** 3.23

**RESIDUAL SUGAR:** 1.6 g/L

**TOTAL SULPHUR:** 63 ppm

