

Broom Ridge 2019

ALHEIT VINEYARDS, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

2019 is the first vintage of this single-origin Chenin Blanc, grown on pure granite soils of the Alheit's Paardeberg property, purchased in mid-2019.

Situated on a high ridge in the heart of the Paardeberg, Broom Ridge is home to 20 ha of mature, dry-farmed bushvine Chenin Blanc. The soil is pure, decomposed granite, yielding wines of clarity and focus. The vineyards were planted between 1972-1985 on various slopes, some facing East, some West, some North. This gives a palette of options to work with to make the best possible wine each vintage. These are extraordinary vines with deep roots that grab the life out of the granite.

The grapes were hand sorted and whole bunch pressed. The juice was very lightly settled (a cloudy raw juice) with no additions. Wild fermentation took place in cement eggs and old barrels of various sizes. Fermentation lasted for about one month. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Like its predecessor Fire by Night, Broom Ridge is the tightest, most restrained of Alheit's Chenin bottlings, usually taking a couple of years to show its potential. It is coiled up now, bristling with lime and thatch, elderflower, and sweet herbs. The palate is racy and pure, slightly pithy and saline.



WINEMAKERS: Chris & Suzaan Alheit

GRAPES: 100% Chenin Blanc

VINE AGE: average age of 40 years

ALCOHOL: 13.22%

TOTAL ACIDITY: 6.2 g/L

RESIDUAL SUGAR: 1.1 g/L

PH: 3.28

BOTTLING DATE: June, 2020



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Neal Martin, *Vinous*, April 2021

