

Cartology 2019

ALHEIT VINEYARDS, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Cartology (meaning the study of maps) is a vinous exploration of Cape heritage. It is a picture of the Cape, seen through the lens of her mature vineyards. Cartology serves as Alheit's poster child and is considered the best possible introduction to Alheit wines.

As a rule, the Cartology parcels are dry farmed bushvines, with a minimum age of 30 years, although most are 40–50 years old. The Chenin comes from our parcels in the Skurfberg, Piekenierskloof, Perdeberg, Bottelary, False Bay and Tygerberg. The Sémillon comes from the old La Colline block in Franschhoek. Average yields for these parcels is around 3 tons/Ha or around 20hl/Ha.

The grapes are hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in either cements eggs, clay pots, foudres, or old barrels (various sizes). Fermentation can last anywhere between 3 weeks and 11 months. The wine is 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.

The wine has beautiful aromas of kumquat citrus, sweet oatmeal and honey, and elderflower. The palate has moderate weight with both intensity and power. It is fine and bright—reminiscent of salty/sweet candied lemon—with great length.



Tim Atkin MW

Tim Atkin, January 2020



vinous

Neal Martin, Vinous, April 2021



WINEMAKERS: Chris & Suzaan Alheit

GRAPES: 90% Chenin Blanc,
10% Semillon

VINE AGE: 35–82 years old, although
most are around 40 years old.

ALCOHOL: 13.36%

RESIDUAL SUGAR: 2.0 g/L

TOTAL ACIDITY: 5.8 g/L

PH: 3.36

