

# Magnetic North 2019

ALHEIT VINEYARDS, SKURFBERG, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Magnetic North is made from two dryfarmed ungrafted (ownrooted) parcels growing on a high mountainous ridge at 520 meters above sea level on very red iron rich sandy soil over red clay. The two parcels are quite close together on a gentle south-east facing slope. One is planted in 1984, the other in 1981. The grapes are grown by the Basie Van Lil, one of the Cape's greatest growers, on Arbeidseind farm.

The grapes were 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 old barrels 300L barrels (12 years old). Fermentation lasted 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 Skurfberg brother Huilkran, these high-lying ungrafted Chenin vines produced something exceptionally good in 2019. However, this wine is nothing like the last two vintages. It has much more in common with the powerful 2016 Magnetic North in terms substance and palate weight. The nose is just fantastic: grapefruit zest meets ripe pear and herbs. The palate is full, layered and very long.



WINEMAKERS: Chris & Suzaan Alheit

GRAPES: 100% Chenin Blanc (bushvines)

VINE AGE: 35-38 years old

ALCOHOL: 13.89%

RESIDUAL SUGAR: 3.5 g/L

TOTAL ACIDITY: 6.4 g/L

PH: 3.29

BOTTLING DATE: June, 2020



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Neal Martin, *Vinous*, April 2021

