



2020 CARTOLOGY

WESTERN CAPE * WALKER BAY, SOUTH AFRICA



Cartology is intended to be a picture of the Cape seen through the lens of her old vineyards in a given vintage. The cuveé is composed of rare and extraordinary parcels of mature dryland bushvines, of heritage grapes, namely Chenin Blanc and Sémillon. These grapes have been planted in the Cape for centuries. Cartology serves as a poster child, and also seems to have become a flag bearer for Cape heritage wine in general.

This is the tenth bottling of Cartology, making it a rather special milestone for Alheit. Cartology is a tribute to those who went off in a search of treasure, and found diamonds in the rough.

VITICULTURE/VINIFICATION

The Cartology parcels are dry farmed bushvines, with a minimum age of thirty years, although most are between forty and fifty years old. Average yields for these parcels is around three tons/Ha or around 20hl/H. The Chenin comes from parcels in the Skurfberg, Perdeberg, Upper Blaauwklippen, False Bay and Tygerberg. The Sémillon comes from the old La Colline block in Franschoek.

The grapes are hand sorted and whole bunch pressed. The juice is very lightly settled 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 three weeks and eleven months. The wine is kept on lees for around twelve months, then rested in tank on fine lees without fining for a further six months prior to bottling.

TASTING NOTES

Bright, pale gold in color. Citrus rind and pear ring clear on the nose, a faint herbal/stony echo and some soft cardamon-like spice. The palate is sappy and layered, fine and dry with lovely cleansing acidity with a long finish.

TECHNICAL INFORMATION

VARIETALS:	93% Chenin Blanc, 7% Sémillon
ALC:	13.29%
RS:	2.8 g/L
TOTAL ACIDITY:	5.7 g/L
PH:	3.32

SCORES

95 points, Tim Atkin MW, September 2021

