



2020

HEMELRAND VINE GARDEN

HEMEL & AARDE RIDGE * WALKER BAY, SOUTH AFRICA



Hemelrand Vine Garden is a unique vineyard that produces a unique wine. The idea is to bottle the wine just as the vineyard produces it, effectively creating a white field blend that changes every year depending on the vintage conditions. Hemelrand continues to fulfil its promise of excellence, showing increased depth and nuance year-on-year as the vines mature. Vine Garden aptly describes both the attention to detail in small scale viticulture on Hemelrand and the handful of grape varieties represented in the vineyard.

VITICULTURE/VINIFICATION

Hemelrand is situated on the cold and windy Hemel & Aarde Ridge at 360 meters above sea level on gravelly clay and Sandstone. The vineyard was planted in 2010 to Chardonnay, Roussanne, Verdelho, Chenin blanc, and Muscat Blanc a petit grain. However, the proportions of the different grapes produced significantly varies each vintage.

The grapes were picked early morning, sorted in the vineyard, and whole bunch pressed. The juice was very lightly settled with no additions to the raw juice, wild fermentation took place in old barrels of various sizes. Fermentation lasted for about two months, except for the Roussanne which fermented for about nine months. Wine was 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

The wine gleams in the glass, lovely straw color with an exotic nose. Stone fruit and talcum, lemon rind and baking spice. The wine has an absolutely towering presence on the palate, robust flavors cut by acidity. A very invigorating drink.

TECHNICAL INFORMATION

VARIETALS:	32% Chardonnay, 25% Roussanne, 25% Chenin, 13% Verdelho, 5% Muscat
ALC:	13.11%
RS:	2.5 g/L
TOTAL ACIDITY:	6.53 g/L
PH:	3.31

SCORES

94 points, Tim Atkin MW, December 2021

