

ALHEIT VINEYARDS CARTOLOGY



Chenin and Semillon. The nose, more than ever, shows striking high-toned citrus and honeysuckle, apple, some fynbos (an evergreen, hard-leaved Mediterranean-type shrubland that covers the Cape) and thatch notes. The palate is truly vibrant, ringing with flavor and movement, a sweet and saline tug-o-war. It finishes long.

Cartology (meaning the study of maps) is a vinous exploration of South Africa's Cape heritage, a picture of the Cape, seen through the lens of her mature vineyards. Therefore, the cuveé is composed of rare and extraordinary parcels of mature dryland bushvines. Naturally, the varieties used are also heritage varieties that have been planted in the Cape for centuries. The grapes are whole bunch pressed and fermented exclusively with wild yeasts in old barrels, foundres, clay pots and cement eggs. The wine is aged in the same vessels. No additions are ever made, with the exception of sulphur, which is only added post-fermentation. The wines are not racked and they stay on the lees for ten months. They do not fine, and filtration is used only if absolutely needed.

Chris & Suzaan Alheit are a husband and wife team. They have traveled and worked harvest together in California's Napa Valley, Western Australia, St. Emilion, the Clare Valley & the Mosel River. Their love for adventure overseas has led them to New Zealand, Languedoc, Rousillon, Provence, the Northern & Southern Rhone & the Cyclades in Greece. They strive in their winemaking to apply lessons learned in Europe to what they do in the Cape. The Alheits' aim is to make wines that have a fine form and are not bulky. The result is finely crafted wines that have ample power, but no excess weight.

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Tasting Note:

ALHEIT VINEYARDS CARTOLOGY

Chenin & Semillon. Aromas of citrus, honeysuckle & apple with shrubland & thatch notes; vibrant, ringing with flavor & movement, sweet & saline; finishes long.

Shelf Talker:

ALHEIT VINEYARDS CARTOLOGY

Chenin & Semillon from South Africa.

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