

# ALHEIT VINEYARDS FLOTSAM & JETSAM CINSAULT



100% Cinsault. Bright and zesty, its very ample bouquet brings forth lifted aromas of olive tapenade, hard cherry candy and dried raspberry with a nice hit of white pepper. Vibrant, effusive personality that has depth too. Made for every day drinking and ultimate food-friendliness, you'll find guzzling down a bottle of this in your backyard alongside a plate of ribs, some grilled chicken or a platter of burgers, a very easy task and two bottles a distinct possibility. Absolutely yummy!

Alheit is based on Hemelrand, a beautiful mountain farm situated high on the Hemel & Aarde Ridge in Walker Bay. This rugged piece of fynbos covered land belongs to Hans & Mary Anne Evenhuis. Complete with stone buildings, Hemelrand is planted to an olive grove, lavender fields and a very exciting young vineyard. From dry farmed bushvine parcels with an average age of around 40 years. The Cinsault is picked relatively early. The grapes are 100% whole cluster fermented, and spend between 2 and 3 weeks on skins before pressing, with very gentle extraction work, if any. This philosophy accounts for the wines being quite "light and bright." No enzymes, sulphur or yeast are used. The grapes undergo natural fermentation in old barrels with absolutely no new oak used. The first sulphur is applied in winter. 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. Matured in cement tanks for 9 months.

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 learnt in Europe to what they do in the Cape. The Alheit's 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 – something akin to a gymnast, rather than a sumo wrestler.

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## *Tasting Note:*

### ALHEIT VINEYARDS FLOTSAM & JETSAM CINSAULT

100% Cinsault. Aromas of olive tapenade, hard cherry candy & dried raspberry with a hint of white pepper; vibrant & effusive personality with depth.

## *Shelf Talker:*

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