

Cartology 2015

ALHEIT VINEYARDS, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Concept: Cartology (meaning the study of maps) is a vinous exploration of Cape heritage. It is intended to be a picture of the Cape, seen through the lens of her mature vineyards, in a given vintage. Therefore, the cuvéé is composed of rare and extraordinary parcels of mature dryland bushvines. Naturally, the varieties used are also heritage varieties, namely Chenin blanc and Semillon. They have been planted in the Cape for centuries.

Composition: The Chenin comes from our parcels in the Skurffberg, Perdeberg, Bottelary, False Bay and Botrivier. The Semillon comes from the old La Colline block in Franschoek.

Notes: I almost think it's enough to quietly inform you that 2015 was an extremely good vintage for white wine in the Cape. So much so, that we're keeping quite a bit more than usual for ourselves. This bottling is intensely flavored; ripe pear, honey and limey citrus come to mind. There are herbal/floral notes too - spearmint and lime leaf. As with all of our 2015's, the natural acid is a treat.



WINEMAKERS: Chris & Suzaan Alheit

GRAPES: 14% Semillon, 86% Chenin

ALCOHOL: 14.25%

TOTAL ACIDITY: 5.70 g/L

PH: 3.32

RESIDUAL SUGAR: 1.7 g/L

TOTAL SULPHUR: 68ppm

ANNUAL PRODUCTION:
21,766 x 750ml bottles

