

Alheit Vineyards

Alheit Vineyards Hemelrand Vine Garden is a dynamic and evolving field blend , capturing the unique personality of each vintage through its co-planted varietals and exceptional terroir.

Hemelrand Vine Garden 2024

, South Africa



Alcohol :13,54 %

Composition: 36% Chardonnay, 28% Roussanne, 18% Chenin Blanc, 17% Verdelho, 1% Muscat

Region and Vineyards

The Hemelrand Vine Garden vineyard is located on the **Hemel-en-Aarde Ridge** at an altitude of **360 meters** above sea level. The vineyard's **gravelly clay and sandstone soils** contribute to its distinctive mineral profile. Planted in **2010**, this co-planted vineyard includes **Chardonnay, Roussanne, Verdelho, Chenin Blanc, and Muscat Blanc à Petit Grain**, making it a living field blend that changes year to year based on the vintage conditions.

The cool, windy climate of the ridge encourages **slow ripening and preserves high natural acidity**, providing the wine with its bright and refreshing character. The 2023 vintage benefited from moderate temperatures and regular rainfall, with an exceptional development of **dry noble rot** in the Chenin Blanc, adding richness and depth.

Winemaking and Maturation

The grapes were **handpicked early in the morning**, sorted in the vineyard, and **whole-bunch pressed**. The raw juice, left intentionally cloudy, underwent **wild fermentation** in **old barrels of varying sizes**. This fermentation lasted for approximately two months.

The wine was aged on its **lees for 12 months**, followed by an additional **six months in tanks on fine lees**, ensuring complexity and texture. No fining or additives were used, reflecting a minimalist approach to winemaking.

Tasting Notes

- **Color**: Pale gold with a luminous clarity.
- **Aroma**: A complex bouquet of stone fruit, exotic dried citrus peel, and apricot from noble rot, with hints of floral and mineral undertones.
- **Palate**: Full-bodied and powerful, supported by bright acidity. The wine offers layers of fruit, spice, and minerality, leading to a long, elegant finish.

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Did you know?

The name **Hemelrand Vine Garden** reflects the vineyard's design, where multiple grape varieties are planted together to create a true field blend. The 2023 vintage is especially unique due to the **exceptional quality and quantity of noble rot** in the Chenin Blanc, a rare and distinguishing feature.

Wine Pairing Ideas

- **Roasted duck with orange sauce**: The wine's stone fruit and citrus complexity pairs beautifully with the rich flavors of duck and the tangy sweetness of the sauce.
- **Seared scallops with beurre blanc**: Its bright acidity and minerality elevate the delicate flavors of the scallops.
- **Butternut squash risotto with sage**: The wine's full body and layered palate complement the creamy texture and earthy flavors.
- **Aged Gruyère cheese**: The nutty, savory notes of the cheese align perfectly with the wine's depth and acidity.

94 vinous

Vinous (Antonio Galloni) (VN) : 94 Points (2023)

The 2023 Hemelrand Vine Garden comes from vines planted in 2010. Chris Alheit said that it was looking perfect until about 12 to 14 days before the intended picking date, when he started seeing some botrytis on the Chenin Blanc. He briefly considered making a sweet wine from the fruit, but in the end, since it is predesigned to be a field blend, the Chenin is "in the mix." Consequently, there is a slightly more honeyed tone to the nose, but it is still well defined with fine mineralité. The palate is clear and precise with a slightly viscous texture, counterbalanced by the acidity. Very distinctive in style and true to the growing season, it reveals a twist of bitter lemon on the aftertaste. Very fine.

93 James Suckling

James Suckling (JS) : 93 Points (2023)

Aromatic and exotic, showing lychee, melon, orange-blossom, peach and honeysuckle aromas. Some apricot compote. It's medium- to full-bodied, lightly oily in texture yet fresh and wonderfully floral.