

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.



ALHEIT VINEYARDS REMELRAND VINE GARDEN

Alcohol :13,54 % Composition: 36% Chardonnay, 28% Roussanne, 18% Chenin Blanc, 17% Verdelho, 1% Muscat

Hemelrand Vine Garden 2023

, South Africa

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.

90

Robert Parker (RP): 90 Points (2022)

Composed of 31% Chardonnay, 29% Roussanne, 20% Chenin, 18% Verdelho and 2% Muscat, the nose of the 2022 Hemelrand Vine Garden is fresh and floral for an intriguing blend. Medium to full-bodied, the palate continues to uncoil and unwind, revealing a fresh, bright finish. Just under 4,000 bottles were produced.



Vinous (Antonio Galloni) (VN): 96 Points (2021)

The 2021 Hemelrand Vine Garden is one of Chris Alheit's biggest successes and encapsulates everything great about his wine. Initially quite neutral, it reveals wondrous sea spray, honeysuckle, Provençal herbs and hints of powdered chalk on the nose. The palate has exquisite balance, very cohesive and intense, yet the acidity keeps this so fresh with hints of yellow plum, frangipane and quince towards the extended finish. You just want to go back for another sip (and I bet you will).



Wine Spectator (WS): 92 Points (2021)

A rich, mouthwatering white set in a sleek and well-knit medium-bodied frame. Offers hints of crushed pink peppercorn and fleur de sel that crackle on the palate, accenting ripe, grainy pear, ruby red grapefruit, slate and ground anise and cardamom flavors as they expand through the plush, lasting finish. An intriguing, expressive version. Chardonnay, Roussanne, Chenin Blanc, Verdelho and Muscat. Drink now through 2028.



