

Alheit Vineyards

Alheit Vineyards Cartology 2023 is a remarkable expression of South African heritage, crafted from old-vine Chenin Blanc and Semillon, capturing the soul of Cape winemaking.





Alcohol :13,00 % Composition: 94% Chenin Blanc, 6% Sémillon

Cartology Bush Vines 2023

, South Africa

Region and Vineyards

Cartology is crafted from a collection of **old dryland bush vines** spread across the **Western Cape**, with an average age of 40-50 years. These low-yielding vineyards, producing approximately **3 tons per hectare**, are planted in regions like **Skurfberg**, **Piekenierskloof**, **Malmesbury**, **Paardeberg**, **Bottelary**, **False Bay**, **and Tygerberg**.

The **Chenin Blanc (94%)** dominates the blend and comes from these historic sites, while the **Semillon (6%)** is sourced from the renowned **La Colline block in Franschhoek**, adding depth and texture. The diversity of these sites provides a multidimensional profile, reflecting the Cape's complex terroirs.

Winemaking and Maturation

The grapes for Cartology 2023 were **hand-sorted and whole-bunch pressed**, ensuring only the highest quality juice. The raw juice was left intentionally cloudy and underwent **wild fermentation** in a mix of **cement eggs**, **old foudres**, **and used barrels** of various sizes. This fermentation process lasted anywhere from **three weeks to 11 months**, showcasing the individuality of each parcel.

Post-fermentation, the wine remained on its lees for approximately **12 months**, enhancing texture and complexity. It then rested in tanks on fine lees for an additional **five months** before bottling. The result is a wine with depth, energy, and purity, achieved through careful, minimalist winemaking.

Tasting Notes

- **Color**: Bright straw yellow with golden reflections.
- **Aroma**: Ripe pear, citrus rind, and subtle herbal undertones dominate the bouquet, creating an inviting and layered aromatic profile.
- **Palate**: A harmonious balance between richness and crystalline freshness, with energetic acidity. The wine finishes long and savory, leaving a moreish impression.





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Did you know?

The name **Cartology**, meaning "the study of maps or charts," symbolizes the journey of discovering these rare old vineyards. It reflects the wine's role as a **vinous map of the Cape**, uniting history, terroir, and craftsmanship in a single bottle.

Wine Pairing Ideas

- **Cape Malay chicken curry**: The wine's acidity and citrus notes cut through the richness of the curry while complementing its complex spices.
- **Grilled lobster with garlic butter**: The ripe fruit and savory finish enhance the sweetness of the lobster and the richness of the butter.
- **Roasted root vegetables with thyme**: The herbal undertones and vibrant freshness harmonize beautifully with earthy, caramelized flavors.
- **Aged Gruyère cheese**: The wine's energy and subtle complexity balance the nutty creaminess of the cheese.

Robert Parker (RP): 93 Points (2022)

Mostly Chenin Blanc with 8% Sémillon, the 2022 Cartology Bush Vines instantly impresses with fantastic balance and weight, offering succulent aromas of lemon, almonds and dusty citrus blossoms. Mediumbodied and with 13% alcohol, the palate is fresh, clean and mineral driven with a subtly spiced chassis before displaying a food-friendly finish that will benefit from another year in the bottle. Just over 27,000 bottles were produced after resting in a mix of cement eggs, old foudre and old barrels.



Vinous (Antonio Galloni) (VN) : 95 Points (2021)

The 2021 Cartology is a worthy follow-up to the 2020. It unfurls gradually on the nose with honeysuckle and light yellow plum and mirabelle scents, a mineral undertow that stealthily gains prominence. The palate is very well balanced with just a killer line of acidity; Nashi pear and yellow plum commingle towards a resinous finish. After 10 minutes, it really beginning to fire on all cylinders - another magnificent Cartology. Superb.



Wines & Spirits (W&S): 91 Points (2021)

This chenin includes ten percent semillon and showcases restrained flavors, layering together citrus oil richness and a mouthwatering texture ready for pork chops. The fruit of dry-farmed bush vines at least 35 years of age, this wine's intensity marks the long finish, where clean pear flavors come to prominence. It should show more personality with age.





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