

Alheit Vineyards

A rare Citrusdal Mountain Chenin Blanc of quiet grandeur, Huilkrans 2024 combines old-vine depth, mountain freshness and a resonant mineral finish that feels both powerful and exquisitely composed.

Huilkrans Chenin Blanc 2024

, South Africa



Alcohol :13,28 %

Composition: 100% Chenin Blanc

Region and Vineyards

Huilkrans comes from Oudam farm in Citrusdal Mountain, also known as Skurfberg, one of South Africa's most distinctive high-lying sources of old-vine Chenin Blanc. The site sits at around 450 metres above sea level, where isolation, low rainfall and mountain exposure help shape wines of concentration, freshness and unmistakable mineral identity. The vineyards are rooted in **deep red sand over red clay**, a profile that contributes to the wine's grounded, subtly ferrous character and textural depth.

The fruit is drawn from old, dry-farmed Chenin Blanc parcels planted between 1974 and 1989 on a gentle southern slope. These wide-planted bushvines yield very little, typically around 1.5 tonnes per hectare, concentrating flavour while preserving natural tension. The result is not a showy white wine, but a deeply expressive one, with **old-vine intensity**, citrus brightness, floral lift and the unmistakable savoury undertow that makes Skurfberg Chenin so compelling.

Winemaking

Huilkrans 2024 is made from 100% Chenin Blanc, harvested from old bushvines and handled with the quiet precision that defines Alheit Vineyards. The grapes were hand sorted and whole-bunch pressed, allowing the wine to retain purity, structure and a refined phenolic frame. The juice was only lightly settled, with no additions to the raw juice, preserving a direct line from vineyard to glass.

Fermentation took place spontaneously with wild yeasts in foudres and old barrels of various sizes, mostly 400-litre vessels, and lasted about one month. The wine then remained on lees for around 12 months, followed by a further six months in tank on fine lees, without fining before bottling. This **minimal, careful approach** gives Huilkrans its layered texture, quiet breadth and beautifully integrated savoury complexity. Alcohol is 13.28%, with 1.4 g/L residual sugar, 5.93 g/L total acidity and a pH of 3.30.

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Tasting Notes

- **Color:** Bright pale gold with a subtle straw hue, suggesting both freshness and old-vine concentration.
- **Aroma:** Beautifully broad and composed, with ripe citrus rind, citrus oil, apple, blossom, nectarine, soft herbs, fennel and a faint savoury, mineral edge.
- **Palate:** Dense yet vibrant, combining yellow apple, pear, pomelo rind, citrus zest and gentle spice with fine acidity, saline freshness and a long, sappy, mineral finish.

Did you know?

The name Huilkrans refers to a cliff on Oudam farm that "weeps" when it rains. After the passing of Kallie Visser in 2017, the name gained a second, more poignant meaning, and the label now pays **a quiet tribute** to him.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's citrus tension and savoury depth beautifully lift the golden skin, herbs and gentle richness of the dish.
- **Seared scallops with cauliflower purée:** Its creamy texture and saline finish mirror the sweetness of scallops while cutting through the purée's richness.
- **Grilled turbot with beurre blanc:** Huilkrans has enough breadth for buttery sauce, while its acidity and mineral line keep the pairing precise and elegant.
- **Aged goat's cheese:** The wine's citrus, blossom and orchard-fruit profile balances the cheese's tang, while its savoury finish adds complexity.

Robert Parker (RP) : 96 Points (2024)

The Alheit Vineyards 2024 Citrusdal Mountain Huilkrans comes from bush vines in their mid-50s, rooted in red sand over red clay at roughly 450 meters in elevation, a low-yielding site that naturally drives intensity and tension. The wine can show high acidity, shaping a distinctly different mineral and aromatic profile that leans into orange blossom, lemon blossom and lifted floral notes rather than overt fruit, recalling the exotic scents of a Moroccan garden such as the Jardin Majorelle in Marrakesh. Dry and linear on the palate, it finishes fresh and finely etched, with brightness and precision outweighing richness.