



# Alheit Vineyards

Alheit Vineyards Magnetic North is a breathtaking single-origin Chenin Blanc, offering a combination of power and finesse that is rarely matched, even among the finest Chenins globally.



## Magnetic North Chenin Blanc 2023

, South Africa

### Region and Vineyards

Magnetic North originates from the **Arbeidseind farm**, located in the **Citrusdal Mountain region** (also known as Skurfborg). The vineyard lies at an impressive altitude of **520 meters**, situated on a **gentle southeast-facing slope**. Its unique **iron-rich sandy soils over red clay** provide a foundation for this wine's distinctive minerality and structure.

The vines, planted in **1981 and 1984**, are **ungrafted bush vines**, meaning they grow on their original rootstocks, untainted by phylloxera. These old vines yield tiny amounts of fruit—between **1 and 2 tons per hectare**—focusing their energy into creating intensely expressive grapes. The site is widely regarded as one of the Cape's greatest vineyards for Chenin Blanc.

### Winemaking

Magnetic North 2023 was crafted with a **meticulous and minimalist approach**. The grapes were **hand-sorted and whole-bunch pressed**, with the juice left intentionally cloudy to preserve its raw character. Fermentation occurred naturally using **wild yeasts** in both a single **large foudre** and a **cement egg**, lasting about a month.

The wine was aged on its lees for **12 months**, followed by an additional **five months in tanks** on fine lees before bottling. This careful handling enhances texture and preserves the wine's vivid freshness, allowing the vineyard's unique terroir to shine.

### Tasting Notes

- **Color:** Pale straw with brilliant clarity.
- **Aroma:** Invigorating notes of grapefruit, rooibos, and hints of mountain air and sea mist, offering an otherworldly and layered aromatic profile.
- **Palate:** Powerful yet precise, with piercing acidity that drives through the palate. The wine is richly textured yet weightless, finishing with a long, resonant echo of mineral freshness.

Alcohol :13,20 %

Composition: 100% Chenin Blanc



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## Did you know?

The name **Magnetic North** is a nod to the vineyard's alignment slightly off true north from the Alheit cellar. It evokes themes of exploration, attraction, and mystery, mirroring the magnetic pull the vines hold for the winemakers. The iron-rich soils add a literal connection to the name, reinforcing the wine's sense of place.

## Wine Pairing Ideas

- **Grilled langoustines with garlic butter:** The wine's acidity and minerality enhance the delicate sweetness of the langoustines.
- **Risotto with lemon and thyme:** The vibrant citrus notes and refreshing finish balance the creamy richness of the dish.
- **Oysters with a mignonette sauce:** The saline edge and mineral intensity mirror the briny freshness of oysters.
- **Goat cheese tart with herbs de Provence:** The wine's complexity and brightness elevate the tangy creaminess and herbal nuances.



### Robert Parker (RP) : 93 Points (2023)

*Opening to a pale gold hue, the 2018 Magnetic North rocks out of the glass with rich, round and robust aromas. The nose is filled with scents of fresh-cut citrus skin, apple, pear, dusty citrus blossom, lemon pastry cream and dusty almonds. Medium-bodied, the mouthfeel is plush and rounded, with energetic acidity that drives the expression across the mid-palate. In the mouth, a growing mineral tension, white spice and nuttiness gain in amplitude, expressing the sophisticated effects of lees aging, concluding with a long, drawn-out finish. The wine is a success and draws me back for more. Tasty stuff!*



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