



Alheit Vineyards, Fire by Night, Western Cape, South Africa, 2024

Product code: `6063

PRODUCER PROFILE

Established in 2010 by passionate husband-and-wife duo Chris and Suzaan Alheit, the estate is dedicated to producing world-class white wines that capture the soul of their origin.

With a particular focus on Chenin Blanc and Sémillon, Alheit Vineyards crafts elegant, expressive wines that celebrate the character and complexity of the Cape's finest terroirs. Situated at Hemelrand on the Hemel-en-Aarde Ridge near Hermanus, Alheit Vineyards embraces a minimalist, hands-off philosophy in its winemaking. Their approach prioritises authenticity and transparency, using techniques such as whole-bunch pressing, wild fermentation with native yeasts, and maturation in old barrels, clay amphorae, and concrete eggs. By avoiding new oak, additives, acidification, and fining, the Alheits craft wines of remarkable purity and balance – true reflections of the Cape's diverse terroirs.

VITICULTURE

Fire by Night is a single origin Chenin Blanc wine grown on their own Paardeberg property called Nuwedam. The Paardeberg holds a mythical place in their hearts. It is both ground zero for the quality revolution that's sweeping the Cape, and home base for some of the country's wine heroes. Previously under-valued, the Paardeberg sports an embarrassment of riches: pure decomposed granite soil and an abundance of dry-farmed old bushvines.

WINEMAKING

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in cement eggs, foudres, and old barrels of various sizes. Fermentation lasted for about one month. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further five months prior to bottling. Very simple, careful winemaking.

TASTINGNOTE

An evocative nose of green citrus and thatch—subtle, elegant, and quietly beautiful. The palate is electrified with mineral drive and citrus oil, carried by a vibrant, persistent acidity. It finishes with striking confidence and unforgettable intensity.

FOOD MATCHING

The acidity of Chenin Blanc can cut through the sweetness and complement dishes with a sweet and sour element, like certain Southeast Asian cuisines or pork chops with apples.



TECHNICAL DETAILS

Varieties:

Chenin Blanc 100%

Vegetarian

Vegan

Features

ABV: 12.5%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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