



Alheit Vineyards, Hereafter Here, Western Cape, South Africa, '2024`

Product code: `6069

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

Hereafter Here is a young vineyard wine. The great thing about planting young vines is that you can choose the site and the material purely for the sake of quality wine. Some of their favourite growers have already planted new vines, as will they on their own farm in the coming years. With parcels from the Swartland close to Malmesbury, Piekenierskloof, the Bottelary and the Polkadraai as well as some older vine parcels from the Paardeberg and Tygerberg.

WINEMAKING

The grapes were picked early in the morning, sorting in the vineyard, and whole bunch pressed. The juice was very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation took place in old barrels of various sizes. Fermentation lasted for about two months. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

TASTINGNOTE

An earthy, herbal nose with a suggestion of spearmint, lifted by bright citrus tones. The palate is smooth and composed, carrying an easy charm. A wine destined to shine at the table.

FOOD MATCHING

Shrimp, scallops, and mango salsa.



TECHNICAL DETAILS

Varieties:

Chenin Blanc 100%

Vegetarian

Vegan

Features

ABV: 13%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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