



Alheit Vineyards, Nautical Dawn, Western Cape, South Africa (150cl.), '2023'

Product code: `6169



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

Nautical Dawn is a single origin Chenin blanc wine. Since its maiden vintage in 2017 it has helped to showcase the raw talent of the False Bay coast of Stellenbosch - a vital part of the Cape Chenin story. The wine has quite an extreme nature and a strong personality. Even with early picking, this vineyard delivers huge flavour with intense concentration and ripping natural acid.

WINEMAKING

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled 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

This wine really captures the beauty of the Paardeberg: clean air, mountain herbs, tight and pithy, sprung with coiled up energy, spring water purity, an impression finely etched in granite. The nose shows some lovely flinty reduction, green citrus, and thatch. The palate is high energy, high fidelity, pure and racy. The finish is bracing and long.

FOOD MATCHING

A Chenin Blanc that can pair well with creamy, buttery sauces, particularly if the dish also features a savoury component.

TECHNICAL DETAILS

Varieties:

Chenin Blanc 100%

Vegetarian
Vegan

Features

ABV: 13.5%

Closure: Natural cork

Colour: White

Oak Ageing

Style: Still wine

Case Size: 1 x 150cl

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