

# ALHEIT VINEYARDS

## Cartology 2025

Cartology is a vinous exploration of Cape heritage. It's intended to be a picture of the Cape seen through the lens of her old vineyards in a given vintage. The cuveé is composed of rare and extraordinary parcels of mature dryland bushvines, of heritage grapes, namely Chenin Blanc and Sémillon. These grapes have been planted in the Cape for centuries. Cartology has become our staple offering. It serves as a poster child for our project, and also seems to have become a flag bearer for Cape heritage wine in general.

## Winemaking and Maturation

The grapes were hand sorted 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 cements eggs, old foudres, and old barrels (various sizes). Fermentation of various parcels lasted anywhere between 3 weeks and 11 months. 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.

## Vintage Notes

Naartjie peel, ripe pear and fennel, sweet herbs. Also, some other comforting scent that I can't quite lay hold of. Reminds me of clementine cake. Palate is bright and direct, mouth filling and sapid. Savoury edge. Slow burn beauty.

## Technical Details

Alc: 13.0%  
RS: 1.4g/l  
TA: 5.86g/l  
pH: 3.39

Varieties: 93% Chenin Blanc, 7% Sémillon  
Origin: Western Cape  
Bottling date: 7 May 2026



**The Name:** Cartology means the study of maps or charts. It could not be a more perfect name for this wine. Not only because of our endeavours to search for and find these special old vineyards, but also because the wine itself can be seen as a vinous map or tapestry of the Cape.

ALHEIT VINEYARDS SOUTH AFRICA

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