



# Hemelrand

## Vine Garden 2023

Hemelrand Vine Garden is a unique vineyard that produces a unique wine. The idea is to bottle the wine just as the vineyard produces it, effectively creating a white field blend that changes every year depending on the vintage conditions. This way we have one place expressed by a few different grapes, changing as the season dictates. The wine is always remarkable and continues to gain in stature as the vines mature.

## Vineyards

Hemelrand it is situated on the cold and windy Hemel & Aarde Ridge at 360 meters above sea level, on gravelly clay, and Sandstone. The vineyard was planted in 2010 to Chardonnay, Roussanne, Verdelho, Chenin blanc, and Muscat Blanc a petit grain. However, as mentioned the proportions of the different grapes produced significantly varies each vintage. Viticulturally speaking this is a marginal site, the upside of which is slow ripening with high natural acidity.

## Winemaking and Maturation

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.

## Vintage Notes

We had lovely moderate temperatures during the ripening season, punctuated by regular rain. The Chenin blanc in particular starting developing beautiful dry noble rot (botrytis) several days before picking. We always have some noble rot in Hemelrand, but the amount and the quality thereof in 2023 separates this vintage from all previous.

The nose shows the classic stone fruit and exotic flavours that we expect from Vine Garden, but then there's dried orange peel and apricot from the noble berries. The palate is full and quite powerful. The usual high acidity carries the whole wine to a long, tapered finish.

## Technical Details

Alc: 13.54%      RS: 2.7g/l      TA: 5.80g/l      pH: 3.39

Wine of Origin: Hemel & Aarde Ridge (Estate Wine)

Grower: Hans Evenhuis

Varieties: 36% Chardonnay, 28% Roussanne, 18% Chenin, 17% Verdelho, 1% Muscat

Bottling date: May 2024

Production: 6027 bottles and 90 magnums

Recommended retail Price: R411.75

**The Name:** Vine Garden aptly describes both the attention to detail in small scale viticulture on Hemelrand and the handful of grape varieties represented in the vineyard.