



## Hereafter Here 2024

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 our favourite growers have already planted new vines, as will we on our own farm in the coming years. I find the idea of planting for the future very exciting! Our kids will have nice mature vines to work with. This is also a great space for us to nurture younger parcels that are very good but still too young for Cartology.

### Vineyards

This vintage contains 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 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 in 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

Slightly earthy and herbal nose, perhaps a bit of spearmint or something similar. Bright citrus notes lend some colour. Charming palate, smooth, well-mannered. This will be excellent on the table.

### Technical Details

Alc: 13.23%      RS: 1.2g/l      TA: 5.48g/l      pH: 3.38

Wine of Origin: Western Cape

Varieties: Chenin Blanc

Bottling date: May 2025

Production: 13 130 bottles

**The Name:** Hereafter Here slt obviously sounds a bit like *year after year*, denoting the passage of time. Hopefully it raises feelings of the nostalgia of future generations, of legacy and hope.