



**AROMA PROFILE** – Distinct notes of minerality, combined beautifully with citrus and lime aromas on the nose are complemented by shortbread and dessert peaches on the palate, ending in a refreshing, lingering and perfectly balanced finish.

**TERROIR** – This wine showcases the terroir for which Longridge is known. Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day & cool air at night flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers, with the Helderberg area being the coolest in the Stellenbosch region.

**VITICULTURE** – The vineyards are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed.

**VINIFICATION** – The grapes were harvested early morning and whole bunch pressed. The juice was left to settle in stainless steel tanks and transferred to French oak barrels, Amphora's and Cement Eggs. Almost no sulphur was added during the first 6-9 months. Both the primary and secondary fermentation started naturally and no enzymes, fining agents, commercial yeast or filtration was used. The wine was barrel-matured for 12 months before being bottled.

**ORIGIN** – Stellenbosch

**WINEMAKERS** – Jasper Raats & Hendrien de Munck

Alc: 13%; RS: 2.1 g/l; TA: 5.7 g/l; pH: 3.25

**AWARDS** – Tim Atkin 91/100 2018 | Prescient Chard Report 93/100 2018 | Wine Mag 93/100 | Int. Organic Wine Award 94/100 – Gold 2019

*“We have been blessed with beautiful land and our aim is to facilitate its expression through our wines”*