

Longridge Brut 2008

A lingering and vibrant mousse brings to the surface flavours and aromas of lime leaf, brioche, and roasted almonds, with hints caramelized green apple, citrus and ripe strawberry. The elegant mouth feel ends off with a fine and fresh minerality.

variety : Chardonnay | 82% Chardonnay, 18% Pinot Noir

winery : Longridge Wine Estate

winemaker : Clinton le Sueur / Hendrien de Munck

wine of origin : Western Cape

analysis : alc : 12.71 % vol rs : 6.4 g/l pH : 3.39 ta : 6.8 g/l

type : Sparkling **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard :

Rooted in deep fine granite Hutton and Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: Pinot Noir grapes (18%) were sourced from Elgin and the Chardonnay (82%) from Devon Valley (Stellenbosch). Grapes were handpicked from 8 year old vines, respectively.

in the cellar : Cool grapes were delivered to the cellar, in the early morning, and whole bunch pressed into stainless steel tanks – for settling. After 2 nights at 3 °C, the Chardonnay was racked to second fill French oak barrels for fermentation and the Pinot Noir was racked and fermented in stainless steel tanks. The wines then went through Malolactic fermentation and stayed on the gross lees for 5 months before being bottled for the second fermentation. It has spent more than 40 months on the fermentation lees to ensure creaminess on the palate with an elegant, fine mousse.

