

Longridge Blanc 2012

This refreshing white wine is packed with flavours of tropical fruits, Grapefruit, guava, marmalade, lime, honeycomb and hints of candy floss.

variety : Sauvignon Blanc | Sauvignon Blanc 34%, Viognier 20%, Verdelho 17%, Chardonnay 11%, Chenin Blanc 10%, Pinot Blanc 8%

winery : Longridge Wine Estate

winemaker : Jasper Raats & Hendrien de Munck

wine of origin :

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.33 ta : 5.1 g/l

type : White

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Rooted in deep fine granite Tukululo 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: A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Vines are pruned & suckered to get a evenly spaced shoot position which results in maximum flow of cool air through the bunches. Grapes are handpicked in February with a average yield of 6 ton/ha.

in the cellar : Grapes were handpicked and delivered to the cellar in small crates to minimize oxidation and crushing. All grapes were whole bunch pressed to stainless steel tanks to settle overnight. The wines were fermented naturally at 14-16°C and were further made with minimal interference in the cellar. After fermentation the wines were left on the lees for 4 months before blending and bottling.

