

Longridge Clos du Ciel NV

Subtle yet elegant, despite an alcohol by volume of only 12.5%, it's a big wine with extraordinary fruit expression but there's nothing crass about it - perfect balance and genuinely food-friendly.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Jasper Raats, Hendrien de Munck & Albert Le Roux

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol

type : White **body :** 0

pack : Bottle **size :** 750ml **closure :** Screwcap

Planted almost 30 years ago by the legendary John Platter, Clos du Ciel which means "Heavenly Vineyard" has proven to produce unique but classic Chardonnay. Quoting Christian Eedes: "Winemaker Jasper Raats refers to the wine as "African traditional" - he works biodynamically with a view to being "terroir-driven"

in the vineyard : Terroir

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the higher slopes of the Helderberg, a site which has proven to be of a Grand Cru quality. This vineyard enjoys the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day & cool night air flowing down the mountain, resulting in even ripening of the berries & good natural acidity. The macro climate is maritime, with cold winters & sunny warm summers.

Viticulture

With narrow rows and high density planting (approximately 5000 plants per hectare), conventional equipment can't be used, and therefore everything gets done by hand, including spraying our natural preparations with back packs. With an annual rainfall of only approximately 600ml per annum, dry land farming is practiced. Biodynamic (organic) practises are followed & therefore no herbicides or chemical sprays are used in the production of these grapes. The fruit was handpicked in February 2013 according to the cycle of the moon in small picking bins to ensure that perfect grapes reached the cellar.

about the harvest: Harvested from a naturally low yielding single vineyard, planted with 9 different Chardonnay clones almost 30 years ago.

in the cellar : The juice is vinified according to Biodynamic (organic) practises, fermented with native yeast, without the use of enzymes or fining agents. Matured in French oak barrels for 11 - 12 months, bottled unfiltered and further left to mature for approximately a year prior to release.

Origin: Clos du Ciel Vineyard, Helderberg, Stellenbosch.

Winemaking Team: Jasper Raats, Hendrien de Munck & Albert Le Roux

