

Longridge Chardonnay 2014

This wine showcases the terroir for which Longridge is known. Distinct notes of marmalade, stewed fruit & jasmine on the nose are complemented by a toasty vanilla on the palate, ending in rich, creamy lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Jasper Raats & Hendrien de Munck

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol

type : White

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

in the vineyard : Terroir - 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 & good natural acidity. The macro climate is maritime, with cold wet winters & sunny warm summers, with the Helderberg Ward being the coolest in the Stellenbosch region.

Viticulture - The vineyards are meticulously cared for by hand & the crop is reduced to ensure maximum quality. Organic & biodynamic practises are employed by not using any pesticides, herbicides or chemical sprays.

about the harvest: Grapes were harvested in the early morning

in the cellar : The grapes were whole bunch pressed. Juice was left to settle in stainless steel tanks, transferred to French Oak barrels, after which fermentation naturally started (not inoculated with commercial yeast). The wine was barrel-matured in French oak (combination of new and seasoned barrels) for 12 months before being bottled & matured before release.

