wine.co.za
easiest way to buy wine

Longridge Ou Steen Chenin Blanc 2013

Style: The style of this single vineyard Chenin Blanc was inspired by the great Vouvray Demi-Sec's (literally half dry) from the Val de Loire in France. Due to the great natural acidity of Chenin Blanc (colloquially call 'Steen'), it can result in wines with unbelievable balance & poise even with residual sugar of 16-19g/L. This wines style is totally determined by the conditions & can therefore on be produced in exceptional years.

Aroma Profile: A toasty marmalade, pineapple, lime & honey nougat character on the nose gives way to a fresh acidity on the mid pallet ending, in a long lingering finish, with tropical fruits & cherry vanilla.

These lovely age worthy Chenins, of which Domaine Huet 'Le Mont' is one of Jasper's favorites, can be enjoyed with spicy food, such as curries or with savoury sauces & is also a natural partner to wasabi & sushi.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Longridge Wine Estate
winemaker : Jasper Raats, Hendrien de Munck & Albert Le Roux
wine of origin : Stellenbosch
analysis : **alc :** 14.20 % vol **rs :** 16 g/l **pH :** 3.23 **ta :** 6.7 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Although the wine is drinking well now, we recommend further cellaring, as the wine will improve with maturation for another 8 – 10 years.

in the vineyard : 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 enjoyd 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 wet winters & sunny warm summers.

about the harvest: Harvested from a 0.6 ha, 36 year old single vineyard, it is naturally low yielding at only 3 tons/ha, or 19 hectolitre/ha. Biodynamic (organic) practises are followed & therefore no herbicides or chemical sprays were used in the production of these grapes. The fruit was hand picked in the second week of February 2013 in small picking bins to ensure that perfect grapes reached the cellar.

in the cellar : Whole bunch pressed grapes fermented with wild yeast in French Puncheons. It is also aged in these barrels sur lie for 10 to 12 months. In line with our ultra-natural & terroir-driven approach, the wine received no enzymes, no fining & was bottled unfiltered.