

Longridge The Emily 2015

Style: A classical blend of Chardonnay and Pinot Noir, resulting in a wine with a slight blush, described by the winemaker as "oel de perdix" - the eye of the partridge.
Aroma Profile: A fresh wine, bursting with aromas of ripe guava, pineapple, kiwi, fresh citrus and kumquat preserve, green apple and ending with a well-balanced acidity and a lingering finish.

variety : Chardonnay | Chardonnay & Pinot Noir

winery : Longridge Wine Estate

winemaker : Jasper Raats & Hendrien de Munck

wine of origin :

analysis : alc : 14.5 % vol rs : 7.6 g/l pH : 3.53

type : White **wooded**

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

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 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.
Viticulture - 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 2014 in small picking bins to ensure that perfect grapes reached the cellar.

in the cellar : Predominantly unwooded chardonnay, blended with a small amount of lightly wooded Pinot Noir from the Elgin. Both varieties were whole bunched pressed and allowed native yeast fermentation. Pinot Noir is transferred to aged wooden barrels, while the Chardonnay stayed in tanks in order to mature on the lees for 9 months before being blended.

