

Longridge Ou Steen Chenin Blanc 2015

A toasty marmalade, pineapple, lime and 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 and charry vanilla.

Spicy foods

variety : Chenin Blanc | 100 % Chenin Blanc

winery : Longridge Wine Estate

winemaker : Jasper Raats & Hendrien De Munck

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.6 g/l pH : 3.23 ta : 6.7 g/l

type : White **style** : Semi Sweet **organic**

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

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 Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and 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 hectometer/ha. Bio dynamic (organic) practices are followed and 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.

