

Longridge Chenin Blanc 2014

Green sweet melon, rich citrus, lime & perfume greets you on the nose while hints of nuttiness on the palate ends in a crisp fresh finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Longridge Wine Estate

winemaker : Jasper Raats & Hendrien de Munck

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.5 g/l pH : 3.28 ta : 5.5 g/l

type : White

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : The wine can be enjoyed now, but will improve over the next 5 years.

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 mountain. 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 and biodynamic practises are employed by not using any pesticides, herbicides or chemical spray. 100% estate grown.

in the cellar : Grapes were whole bunch pressed and the wine was made in a very natural way with no commercial yeast, enzymes or fining agents being used. Fermentation lasted 10 -14 days in French oak barrels with regular battonage before racking. It is not filtered or cold stabilized and may therefore in time show harmless sediment. The wine was aged for 11 months in a combination of new and seasoned French oak barrels.

