

## Longridge Organic Chardonnay 2015

Distinct notes of minerality, combined beautifully with citrus and lime aromas on the nose are complemented by shortbread and dessert peaches on the palate, ending in a refreshing, lingering and perfectly balanced finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Longridge Wine Estate

**winemaker :** Hendrien De Munck

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.25   ta : 5.1 g/l

**type :** White   **taste :** Mineral

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

**in the vineyard :** The vineyards are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed

**about the harvest:** The grapes were harvested early morning and whole bunch pressed. The juice was left to settle in stainless steel tanks and transferred to French oak barrels. Almost no sulphur was added during the first 6-9 months. Both the primary and secondary fermentation started naturally and no enzymes, fining agents, commercial yeast or filtration was used. The wine was barrel-matured for 12 months before being bottled.

