

Longridge Organic Edelgoud 2015

To craft a "noble late" wine is a labour of love, but often the results can be the most amazing taste sensation. Edelgoud is our attempt at this elusive elixir and only two barrels were produced from Sauvignon Blanc grapes. This wine with its unique golden colour entices the palate with flavours such as honeycomb, marmalade, apple and dried peach.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Longridge Wine Estate

winemaker : Hendrien De Munck

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 144 g/l pH : 3.48 ta : 6.6 g/l

type : Dessert **style :** Very Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 375ml **closure :** Cork

in the vineyard : Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: With favourable conditions for Botrytis rot the grapes were left on the vines until Middle of March. Bunches were carefully selected for clean Botrytis rot and then handpicked at 43 Balling. The yield was low at approximately 1 ton/ha.

in the cellar : As the grapes entered the cellar, skin contact was applied for 12 hours, there after it was whole bunch pressed into a stainless steel fermentation tank. The juice was fermented slowly at 14° - 16° C for 12 days. The wine was matured in 2nd fill French oak barrels for 5 months after which it was lightly fined and bottled.

