

# The Emily NV

Longridge is one of the leading wine estates in the heart of the Cape Winelands near Stellenbosch. Organic viticulture methods are utilized to the fullest in Longridge's vineyards in an effort to produce excellent quality wines with minimal environmental impact. Head winemaker, Jasper Raats, says their philosophy is simple: "We want to make enjoyable wines, which are healthy to drink and of a world-class standard."

## IN THE VINEYARD

Organic practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes. A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Grapes are handpicked in February with an average yield of 6 ton/ha

#### WINEMAKING

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 weeks before being blended.

#### WINE INFORMATION

Production area: Stellenbosch

Cultivar: Chardonnay (95%) Pinot Noir (5%)

# **TECHNICAL INFROMATION**

Alcohol: 13.0 vol % pH: 3.53
Total Acid: 5.9 g/l
RS: 4.3 g/l

## TASTING NOTE

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.

## **FOOD PAIRING**

Chicken Curry, Seafood Risotto, Soft Goats Cheese

## **ACCOLADES**

James Suckling – 90 Points Tim Atkin – 90 Points

## MORE DETAILS

www.longridge.co.za



