



Longridge Merlot 2017

AROMA PROFILE – This vintage delivered a medium bodied wine with a savoury nose and slight cedar characters. Ripe, yet soft tannins complement the aromas of plump, dark, red fruit and ripe strawberries with a hint of dark chocolate, cocoa green herbs and wet stones on the nose. Well integrated vanilla oak and enough backbone to age further in the bottle.

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 and cool air at night 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, 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 practices are employed by not using any pesticides, herbicides or chemical spray.

VINIFICATION – Meticulous hand sorting before fermenting naturally for 10 days in stainless steel tanks and then pressed. This wine has been matured in 30% new French oak barrels for 16 months and is ready for drinking now, but will continue to develop over the next 3-5 years.

ORIGIN – Stellenbosch

WINEMAKERS – Jasper Raats & Hendrien de Munck

Alc: 14.28% ; RS: 2.0 g/l ; TA: 6.1 g/l ; pH: 3.49

AWARDS – New Release (2016 Vintage – Platter 4 Stars ; Tim Atkin 93 ; NWC Double Platinum)

“We have been blessed with beautiful land and our aim is to facilitate its expression through our wines”