

— OUR PHILOSOPHY —

At Longridge, we see the farm as a living organism.

The soil, vines, animals, and people all form part of one balanced whole. Instead of forcing nature, we follow it – guided by the rhythms of the earth, the seasons, and the cycles of the moon and stars.



Soils alive with energy, vines in balance, fruit with vibrancy and clarity.

THE RHYTHM OF THE SEASONS

WINTER – Rest & Renewal

The vines sleep while we prepare the soil. Horn Manure (Prep 500) is buried in the earth to enrich microbial life.

SPRING – Awakening

Budburst begins. Natural teas and sprays protect the vines. Early canopy work is guided by the lunar calendar.

SUMMER – Balance & Vitality

Flowers turn to fruit. Horn Silica (Prep 501) strengthens leaves and helps ripening. Horsetail tea (508) maintains balance.

AUTUMN – Harvest & Celebration

Fruit is picked on “fruit days” when energy is at its peak. Compost enriched with herbs (Preps 502–507) returns nutrients to the soil.

VINEYARD PHILOSOPHY

Biodiversity

Guinea fowl, Nguni cattle, bees, and cover crops form a self-sustaining ecosystem.

No Chemicals

No herbicides, pesticides, or synthetic fertilizers.

The Preparations

Horn manure (500) and horn silica (501) build soil vitality and ripening balance; herbal compost preps (502–507) guide decomposition; horsetail tea (508) balances moisture and disease.

The Calendar

Work is timed to root, leaf, flower, and fruit days, aligning farming with natural cycles.



PREPARATIONS

500 – Horn Manure:

Enriches soil life and root growth.

501 – Horn Silica:

Improves photosynthesis and fruit ripeness.

502–507 – Compost Preps:

Herbal remedies (yarrow, chamomile, nettle, oak bark, dandelion, valerian) guiding decomposition.

508 – Horsetail Tea:

Balances moisture and disease pressure. These are like natural medicines for the vineyard – tiny doses with profound effects.

WINEMAKING PHILOSOPHY

Fermentation

Only indigenous yeasts, no added enzymes.

Minimal Intervention

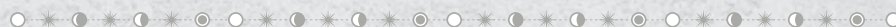
No fining or filtration; very low sulphur.

Maturation

Wines age in French & Russian oak.

Style

Wines of elegance, purity, texture, and endurance – revealing the true voice of Stellenbosch’s ridge.



WHY IT MATTERS

For us, biodynamics is not a trend. It is our covenant with the land and with future generations. The result is wines that are more vibrant, balanced, and expressive of place – wines that carry both wisdom and vitality.

BASKET & BARREL 2023



TASTING NOTES

Elegant and balanced, this cool-climate Pinot Noir opens with aromas of raspberry, rose petal, and wild herbs. The palate is bright with tart cherry and citrus, layered with subtle savouriness and fine acidity. Silky tannins and a rounded texture carry through to a lingering, umami-driven finish. Crafted naturally and aged in seasoned French oak, it reflects its Helderberg terroir with purity, finesse, and depth.

TERROIR

Sourced from the Helderberg on a mineral-rich site consisting of decomposed granite soils over clay, with proximity to the cooling Atlantic breeze from False Bay just 6 km away, while the mountain protects it from the strong South Easterly winds, reflecting it's true character.

VITICULTURE

The vineyards are meticulously cared for by hand to ensure maximum quality. Severely pruned and suckered twice, the bunches have good exposure to the light, while protected from sunburn. Grapes are hand-harvested into small baskets in the early morning for optimal freshness.

VINIFICATION

Fermented naturally in small open-top fermenters with no added enzymes, preservatives, or stabilisers. Following fermentation with indigenous yeasts, the wine was matured for 20 months in seasoned French oak. Crafted with integrity, this Pinot Noir is bottled unfined and unfiltered and may develop a harmless natural sediment over time. It drinks beautifully now but will reward thoughtful cellaring.

Origin Helderberg, Stellenbosch | Winemaker Jasper Raats
Alcohol 13,83% | Residual Sugar 1,3g/l | Total Acidity 6,2g/l | pH 3,47