

— 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.

DRIEFONTEIN BLANC 2023



TASTING NOTES

Ripe tropical flavours complimented by a subtle minerality that contributes towards a wonderful and refreshingly long finish.

TERROIR

The Sauvignon Blanc originates from a tiny block on Driefontein, the farm against the slopes of the Helderberg where I currently live. This must be one of the coolest parcels in the Stellenbosch area with the cooling breezes off False Bay cooling it down on hot days.

VITICULTURE

A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Vertical shoot positioned trellised vines of 8 and 12 years old were used to produce grapes in cooler pockets of Stellenbosch.

VINIFICATION

This wine has been naturally fermented containing no enzymes, preservatives or stabilisers. The wine spent 10 months in French oak barrels before being bottled. It will improve over the next 5 years and may contain harmless sediment.

Origin Helderberg, Stellenbosch | Winemaker Jasper Raats
Alcohol 12,9% | Residual Sugar 4,3g/l | Total Acidity 5,2g/l | pH 3,53

90 points - Tim Atkin SA Report | 4.5* - Platter's Wine Guide