

— 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

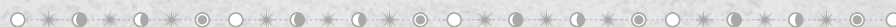
No fining or filtration; very low sulphur.

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.

OLINDO VERDELHO 2022



O lindo in Portuguese means “The Beautiful”, just like the Nymph reaching for the stars on the etiquette. This wine was crafted from the centuries old Madeiran grape, Verdelho, originating from the Island of Madeira, just off the North-Western Coast of Africa and called Olindo, epitomising the beauty in wine and a fresh, youthful innocence.

TASTING NOTES

This wine shows an abundance of fresh melon & perfume on the nose, followed by aromatic bitters and bay leaf on the palate. There is fresh acidity, yet a rich roundness and body.

TERROIR

This artistic interpretation of Verdelho is crafted from a single registered vineyard rooted in the oldest viticultural soil in the world, made up of decomposed granite clay, situated on the lower slopes of the Helderberg Mountain. Every afternoon at around 17:00 a beautiful shadowy figure of a mountain nymph appears against cliffs of the Helderberg, extending her arms with a gift to the world, hence the reason we chose this label to reflect the image naturally found against our beloved mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down from 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.

VITICULTURE

The two-hectare single vineyard vines are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed. The fruit was hand-picked in small lug boxes and the crop was reduced to ensure that only the perfect grapes were used for this wine.

VINIFICATION

This wine has been naturally fermented containing no enzymes, preservatives or stabilisers. The wine was not filtered. It will improve over the next 5 years and may contain harmless sediment.

Origin Helderberg, Stellenbosch | Winemaker Jasper Raats
Alcohol 13,43% | Residual Sugar 2,0g/l | Total Acidity 5,5g/l | pH 3,43

95 points & Verdelho of the Year - Tim Atkin SA Report 2024 | 4* - Platter's Wine Guide