

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.

CHENIN BLANC 2023



TASTING NOTES

A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry, ending with a well-balanced acidity and a lingering finish.

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 and the crop is reduced to ensure maximum quality. Organic and biodynamic practices are employed by not using any pesticides, herbicides or chemical sprays. 100% estate grown.

VINIFICATION

The grapes were harvested early morning and whole bunch pressed. The juice was left to settle in stainless steel tanks. Almost no sulphur was added during the first 6-9 months. Both the primary and secondary fermentation started naturally, and no enzymes, fining agents, commercial yeast or filtration was used. This wine was matured for 12 months; 20% in new French oak barrels, 20% seasoned French oak barrels and 60% in Amphora Clay and Cement eggs before being blended and bottled.

Origin Stellenbosch | Winemaker Jasper Raats & Lucilia Ramos
Alcohol 13.88% | Residual Sugar 4,5g/l | Total Acidity 5,9g/l | pH 3,27