

ANNO 1841



LONGRIDGE

WYNLANDGOED • WINE ESTATE

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.

Wisdom in Wine. The Ridge that Endures.

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MISTERIE MERLOT



This wine, its name and philosophy behind it, is best summarised with the words on the backable: 'A mystery is an enigma, something miraculous and unexplainable with a hint of secrecy. Great fine wine is just the same'. The soils and climate on the Helderberg is perfect for it. Poor soils on ridges, decomposed granite, with clay subsoil rich in iron, shows similarities to the best parcels in Bordeaux' Pomerol, the wines of which the Misterie loosely compares with. The grapes for Misterie are farmed biodynamically and no stone is left unturned in the production of the fruit.

TASTING NOTES

Red berries, black plum fruit backed by cinnamon and star anise, dark chocolate and pencil shavings. The palate is medium bodied with fresh acidity and velvety tannins.

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

Single Vineyard block. The two vineyards are meticulously cared for by hand. The crops are selected and reduced to ensure maximum quality. Biodynamic (organic) practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes.

VINIFICATION

In the winery, 'soft hands' are used to preserve its natural lusciousness and fermentation occurs naturally. This wine is matured in 80% new French oak barrels for 24 months, where after it is bottled, but aged in bottle for at least another 24 months.

Origin Stellenbosch | Winemaker Jasper Raats

Alcohol 14% | Residual Sugar 1,7g/l | Total Acidity 6,1g/l | pH 3,51

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