

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.

OU STEEN CHENIN BLANC



The style of this single vineyard Chenin Blanc was inspired by the great Vouvray Demi-Sec's (literally half dry) from the Val de Loire in France. These lovely age worthy Chenins, of which Domaine Huet 'Le Mont' is one of Jasper's favourites, can be enjoyed with spicy food, such as curries or with savoury sauces and is also a natural partner to wasabi and sushi. Due to the great natural acidity of Chenin Blanc (colloquially called 'Steen'), it can result in wines with unbelievable balance and poise even with residual sugar of 16-19 g/l. This wine's style is totally determined by the conditions and can therefore only be produced in exceptional years.

TASTING NOTES

A toasty marmalade, hint of orange blossom, pineapple, lime and honey nougat character on the nose gives way to a fresh acidity on the mid pallet, ending in a long lingering finish, with orange peel, grapefruit and charry vanilla.

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 night air 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.

Certified heritage block with SA Old Vine Project, planted 1981.

VITICULTURE

Produced as a tribute to the demi-sec wines of Vouvray, sourced from a 0.7-hectare vineyard planted in 1981. Biodynamic (organic) practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes. The fruit was hand-picked in small picking bins to ensure that perfect grapes reached the cellar.

VINIFICATION

Whole bunch pressed grapes fermented with wild yeast in matured French Puncheons. It is also aged in these barrels sur lie for 10-12 months. In line with our ultra-natural and terroir-driven approach, the wine received no enzymes, no fining and was bottled unfiltered. Although the wine is drinking well now, we recommend further cellaring, as the wine will improve with maturation for another 10 years.

Origin Stellenbosch | Winemaker Jasper Raats & Lucilia Ramos
Alcohol 13% | Residual Sugar 6,4g/l | Total Acidity 5,3g/l | pH 3,34

94 POINTS - TIM ATKIN SA REPORT |
94 POINTS - CHRISTIAN EEDES WINEMAG | 4.5* - PLATTERS WINE GUIDE