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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RESERVE CHARDONNAY 2023



TASTING NOTES

Layered aromas of ripe apricot, white peach, and citrus curd fill the nose. The palate is concentrated yet finely poised, showing generous stone fruit depth and subtle oak warmth. A silky, medium-bodied texture is balanced by vibrant acidity. The finish is long, luxurious and beautifully integrated

TERROIR

Rooted in the oldest viticulture soil in the world, made up of decomposed granite on the slopes of the Helderberg Mountain, a site which has proven to be of Grand Cru quality. This vineyard enjoys the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening and good, natural acidity. The macro climate is maritime with cold winters and sunny, warm summers.

VITICULTURE

The vineyards 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.

VINIFICATION

The juice is vinified in a Biodynamic and natural way, fermented with wild vineyard specific yeasts, without the use of enzymes or fining agents. This wine is fermented in new French oak barrels for 16 months spending 66% in new barrels and then transferred to mature barrels, bottled unfiltered and further left to mature for approximately a year prior to release.

Origin Stellenbosch | Winemaker Jasper Raats

Alcohol 14,12% | Residual Sugar 2,9g/l | Total Acidity 5,2g/l | pH 3,48

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