



LONGRIDGE CHENIN BLANC "OU STEEN" 2015

The grapes come from a single, 36-year-old vineyard of 0.6 ha cultivated using biodynamic agriculture methods.

The yields are very low (3 tons/ha). Harvesting is done by hand in small containers. Indigenous yeasts are used for fermentation.

It then refines in French oak barrels for 12 months. No clarification follows, the wine is bottled unfiltered. The residual sugar content is 16/19 grams per liter.

Jaspeer, owner and wine-maker of Longridge, has been inspired by one of his favourite wines, a Vouvray demi-sec ("Le Mont" by domaine Huet) when creating this particular wine.

On the nose, hints of burned pineapple jam, lime and honey followed by nougat.

They hit the palate accompanied by a pleasant acidity, long end on the notes of tropical fruit.

Description

Type
Sweet white wine

ProducerLongridge Wine Estate

Vintage 2015

Bottle size 75cl

Country South Africa

Region Stellenbosch Type of wine Chenin Blanc

Designation of originWine of Origin

Grape varieties Chenin Blanc 100%

Alcohol content 14 vol.%

Pairings
Spiced food
Meat-based prin

Meat-based primi piatti (pasta/rice/gnocchi/ravioli)