

Testalonga

2023

'KEEP ON PUNCHING'

Chenin Blanc | Swartland - South Africa







NATURAL

VEG

Stats

Grapes: 100% Chenin Blanc

Vineyard: Moutonshoek (Piketberg)

Vine Age: 62-years-old Soil Type: Sandstone

Viticulture: Practicing organic

Fermentation: Native — 3000L old oak foudre (70%) & stainless-steel (30%)

Aging: 11 months in fermentation

vessels
Alcohol: 12%
pH: 3.3

Total Acidity: 5.5 g/L Total SO2: 32 ppm

Total Production: 1,670 cases

UPC: 7070292775675

Reviews

The WineMag | 91 points

About

This wine is part of a line that Craig and Carla started in 2015. They wanted to work with vineyards that deliver wines that can be drunk young yet still "over deliver" in quality. There was a heavy influence from street artists in the labels. "We're old school but I can't handle boring labels," says Craig. The photo on the label was taken by Craig's brother in Cambodia, and for Craig, it depicts the idea of hope and optimism, and how we should never lose our childlike ambition. The fruit was sourced from a bush vine vineyard planted in 1961 on sandstone soils in the foothills of the Piketberg Mountain. This is their oldest block of Chenin vines on soils that lie adjacent to a river, providing enough water throughout the growing season.

The grapes were hand harvested and whole bunch pressed before fermenting spontaneously in an old 3000L French foudre and stainless steel tanks. The wine underwent malo and aged in the same vessels, and then it was blended in tank and bottled with just a dash of sulfur and a gentle filtering. No fining.

Tasting Notes

Hay yellow color with notes of Granny Smith apple, pineapple, chamomile, white flowers, and ginger. The palate is light and refreshing but still round with mid-palate weight. It's like a wave of cool ocean air, and the finish glides away with a lingering minerality.

