



Testalunga

2025

'KEEP ON PUNCHING'

Chenin Blanc | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Moutonshoek (Piketberg)
Vine Age: 64-years-old
Soil Type: Sandstone
Viticulture: Practicing organic
Fermentation: Native – foudre (66%)
& stainless steel (33%)
Aging: 12 months in 3000L old oak
foudre & stainless steel
Alcohol: 11.91%
pH: 3.2
Total Acidity: 6.2 g/L
Total SO2: 20 ppm
Total Production: 1,667 cases
UPC: 7070292775675

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 overdeliver in quality. The 2025 vintage was preceded by one of the wettest winters on recent record (again). A total of 27 inches fell on Bandits Kloof Farm, more than the previous year. The first real heat came on the 25th of December, resulting in significant sunburn. About 20-30% of the crop was lost, helping reduce an already big crop and resulting in a fantastic vintage. The relatively cool growing days and nights led to a wine that is well-balanced with higher natural acidity and pure fruit. Vinification focused specifically on increasing intensity and flavor by lowering the pH and increasing tannin without compromising drinkability, resulting in an extremely quaffable wine.

The grapes were hand-harvested and whole-bunch pressed before fermenting spontaneously in an old oak foudre and stainless steel tanks. The wine underwent malolactic fermentation, was then blended in a tank, and bottled with just a dash of sulfur and a gentle filter. No fining.

Tasting Notes

Zesty, textured, and balanced. Notes of crisp green apple, lemon curd, pineapple cake, and stony minerality that lingers on the finish.