



Testalonga

2023

'STAY BRAVE'

Chenin Blanc | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Abbotsdale (Paardeberg)

Vine Age: 42-years-old

Soil Type: Decomposed granite

Viticulture: Practicing organic – dry-farmed

Fermentation: Native — open 2000L tank (100% de-stemmed)

Skin Contact: 14 days

Aging: 11 months in a fiberglass tank

Alcohol: 11%

pH: 3.77

Total Acidity: 4.6 g/L

Total SO₂: 38 ppm

Total Production: 1250 cases

UPC: 7070334463485

Reviews

The WineMag | 92 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 an organically farmed bush vine block planted in 1981 on the Paardeberg that had been abandoned until Craig and Carla revived it in 2014. The vineyard gives a very specific salty character to the wines, being only 30km from the ocean and planted on decomposed granite.

The grapes were hand harvested and 100% de-stemmed before fermenting spontaneously in fiberglass tanks. After about two weeks of skin contact, the wine was pressed off the skins and went back into the fiberglass tank for malo and aging. After 11 months, the wine was blended & bottled with a gentle filtration and sulfur addition. No fining.

Tasting Notes

Loaded with zesty citrus and a hit of ginger, this wine’s got depth and smoothness from the subtle oak and malolactic fermentation. There’s a solid minerality beneath the surface, balanced by just the right amount of acidity and fruit. A pleasure to drink...