



Testalunga

2024

'FOLLOW YOUR DREAMS'

Carignan | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Carignan
Vineyard: Paardeberg
Vine Age: 23-years-old
Soil Type: Granite
Viticulture: Practicing organic
Fermentation: Native — concrete
(100% whole cluster crushed)
Skin Contact: 17 days
Aging: 12 months in concrete
Alcohol: 12.5%
pH: 3.5
Total Acidity: 5.6 g/L
Total SO₂: 35 ppm
Total Production: 1,000 cases
UPC: 7070292775637

Reviews

The WineMag | 95 points
Wine Spectator | 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. The fruit was sourced from an organically farmed bushvine block planted in 2001. This is a block that is fairly vigorous for the dry soils of the Swartland and produces a good number of high quality grapes with very juicy large berries. They try keep as many leaves as possible to shade the block and help retain acidity. “We are extremely happy with the 2024 vintage of this wine,” writes Craig, “and have focused specifically on increasing the intensity and flavour by lowering the pH and increasing the tannin without compromising drinkability. We feel the use of concrete tanks has helped us achieve this goal.” As for the name, he writes, “We love the phrase Follow Your Dreams and the vineyard in the label is the first vineyard we planted on our new property and this was a moment for Carla and I where we literally followed our dreams.” As mentioned by Craig, the label artwork for this iconic line changed in 2024.

The grapes were hand harvested and crush as whole clusters before spontaneous fermentation in concrete tanks. After 17 days of skin contact, the wine was pressed off the skins and went back into concrete for aging. After 12 months, the wine was blended & bottled with a gentle filtration and small sulfur addition. No fining.

Tasting Notes

This Carignan bursts with pure fruit, like juicy morello cherry, tart redcurrant, and a pop of wild berry. A savory thread runs underneath, with earthy beetroot and a snap of dark chocolate keeping it grounded.