



Testalonga

2022

'MANGALIZA'

Hárslevelű | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Hárslevelű
Vineyard: Paardeberg
Vine Age: 53-years-old
Soil Type: Decomposed granite
Viticulture: Practicing organic
Fermentation: Native – used 225L and 500L oak barrels
Aging: Used 225L and 500L oak barrels
Alcohol: 13%
pH: 3.12
Total Acidity: 6.5 g/L

Reviews

The WineMag | 93 points

About

The wine is born from Craig's experiences working close the Hungarian border in Austria, where he first tasted Hárslevelű. It is a beautifully fragrant grape with great waxy texture and good acidity. While in Hungary, he also discovered the Hungarian "Sheep Pig," locally called Mangalitsa. Admittedly, Craig like pigs and particularly pigs that look like sheep, so he called the wine Mangaliza in homage to the sheep pig. The photo on the label was taken by Craig and shows a field mouse which he rescued from his dogs, living to see another day.

The grapes were hand harvested and whole bunch pressed before spontaneous fermentation in 225 and 500L barrels. The wine remained in those vessels for malo and aging. About a month before bottling, Craig added a dash of sulfur. The wine was lightly filtered but unfined.

Tasting Notes

Clean, sharp nose with notes of crisp apples, hay, rosemary, a hint of almonds. It's got depth, texture, and just the right amount of acidic edge on the palate. A note of elderflower lingers.