



Testalonga

2023

'MONKEY GONE TO HEAVEN'

Mourvèdre | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Mourvèdre
Vineyard: Abbotsdale (Paardeberg)
Vine Age: 22-years-old
Soil Type: Decomposed granite
Viticulture: Practicing organic
Fermentation: Native — stainless-steel (100% whole bunch)
Skin Contact: 12 days
Aging: Old 500L French barrels
Alcohol: 12.5%
pH: 3.36
Total Acidity: 4.9 g/L

Reviews

The WineMag | 91 points

About

'Monkey Gone to Heaven' Mourvèdre comes from organically farmed bush vines planted in the 2001 on slightly more clay rich Koffieklip soils of the Abbotsdale region on the foot slopes of the Paardeberg. This 2.5 acre block is shared with winemaker Jurgen Gouws of [Intellego](#), who farms the block. The 2021 vintage provided ample yields and incredibly healthy fruit. The name comes from the eponymous Pixie's song. "There was a guy, an underwater guy who controlled the sea, got killed by ten million pounds of sludge from New York and New Jersey, this monkey's gone to heaven..."

The grapes were hand harvested and placed into open tanks for spontaneous whole cluster fermentation. After 12 days, the wine was pressed off the skins and was sent to three 500L French barrels for full malo and aging. The wine was blended & bottled with a gentle filtration and sulfur addition. No fining.

Tasting Notes

A smooth, pure Mourvedre that keeps it clean—none of that gamey, rustic vibe you sometimes get. Ripe mulberry and raspberry hit first, followed by some herbal garrigue notes. Solid tannins give it structure, and it's got just enough power to remain full of life.