



Testalonga

2024

'MONKEY GONE TO HEAVEN'

Mourvèdre | Swartland - South Africa



NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Mourvèdre
Vineyard: Abbotsdale (Paardeberg)
Vine Age: 23-years-old
Soil Type: Decomposed granite
Viticulture: Practicing organic
Fermentation: Native – stainless-steel (100% whole bunch)
Skin Contact: 17 days
Aging: 12 months in 20-year-old 500L French barrels
Alcohol: 12.5%
pH: 3.5
Total Acidity: 5 g/L
Total SO2: 41 ppm
Total Production: 250 cases
UPC: 7070334429832

Reviews

The WineMag | 92 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 2024 vintage was a great one for this wine, and the soft tannins effortlessly pour through onto the palate. The label is a picture of Craig's friend at Burning Man, and the name comes from the eponymous Pixie's song ("for those of us old enough to remember it"). "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 20-year-old 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 Mourvèdre without overt rusticity. Plum and wild strawberry meet subtle dried herbs. Soft tannins carry the palate, with quiet fruit concentration keeping it focused and lively.