

Testalonga

2022

'LEKKER'

Chenin Blanc | Swartland - South Africa



NATURAL





ORGANIC

Stats

Grapes: 100% Chenin Blanc

Vineyard: West coast near Elands Bay

Vine Age: 24-years-old

Soil Type: Deep sand atop limestone

chalk

Viticulture: Practicing organic Fermentation: Native — old 500L

French oak barrel

Aging: Old 500L French oak barrel

Alcohol: 13% pH: 3.16

Total Acidity: 6.6 g/L

About

'Lekker' is very personal to Craig and Carla as the vineyard belongs to the cousin of Carla's mother (Anna). The vineyard was going to be pulled out to plant potatoes and rooibos tea, but they asked if they could farm it to keep the family connection. The vineyard sits in an isolated spot on the west coast near Elands Bay. Planted in 1998, the trellised vines are dryfarmed and organically farmed. The vineyard sits about 12 miles from the ocean and on deep sand that sits on top of a chalk layer. The vineyard benefits from the warm sunny days but it is cooled by nearby ocean breezes on most days. The vineyard produces a very unique salty flavor unlike the other vineyards they work with.

The grapes were hand harvested and whole bunch pressed before fermenting spontaneously in a single, old 500L French oak barrel. After full malo and aging, the wine was blended & bottled in magnum bottles (1.5L) with a gentle filtration and sulfur addition. No fining.

Tasting Notes

Ethereal aromas of pear, peach, potpourri, and dried herbs. The palate is light, fresh, and finishes with a hit of salinity. A unique and unforgettable Chenin from South Africa's west coast.

