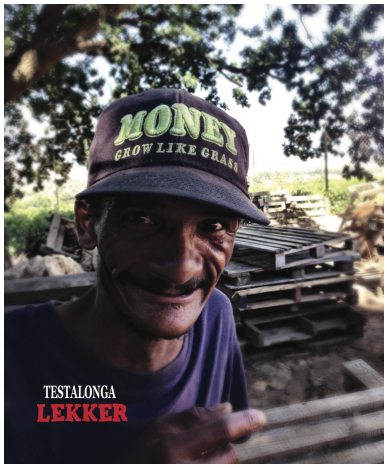


Testalonga

2022

'LEKKER'

Chenin Blanc | *Swartland - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Redelinghuys
Vine Age: 24-years-old
Soil Type: Deep sand atop limestone chalk
Viticulture: Practicing organic
Fermentation: Native — old 400L French oak barrel (100% whole-bunch pressed)
Aging: 12 months in old 400L barrels with 6 months on the gross lees
Alcohol: 13%
pH: 3.16
Total Acidity: 6.6 g/L
Total SO2: 17 ppm
Total Production: 33 cases of magnums
UPC: 7070334498203

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 dry-farmed 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 400L French oak barrel. After six months, the wine was racked off the gross lees. After full malo and 12 months of aging, the wine was blended & bottled in magnum bottles (1.5L) with a tiny sulfur addition. No fining or filtering.

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.