



Testalonga

2022

'LEKKER'

Chenin Blanc | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

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 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 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.