



Testalonga

2023

'FOLLOW YOUR DREAMS'

Carignan | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Carignan

Vineyard: Paardeberg

Vine Age: 22-years-old

Soil Type: Granite

Viticulture: Practicing organic

Fermentation: Native — stainless-steel

Skin Contact: 12 days

Aging: 11 months in old 3500L oak foudre and a 500L oak barrel

Alcohol: 12.5%

pH: 3.7

Total Acidity: 5 g/L

Total SO₂: 37 ppm

Total Production: 1250 cases

UPC: 7070292775637

About

This wine is part of a line that Craig and Carla started in 2015. They wanted to work with vineyards that deliver wines that can be drunk young yet still “over deliver” in quality. There was a heavy influence from street artists in the labels. “We’re old school but I can’t handle boring labels,” says Craig. The photo on the label was taken by Craig’s brother in Cambodia, and for Craig, it depicts the idea of hope and optimism, and how we should never lose our childlike ambition. The fruit was sourced from an organically farmed bushvine block planted in 2001. This is a block that is fairly vigorous for the dry soils of the Swartland and produces a good number of high quality grapes with very juicy large berries. They try keep as many leaves as possible to shade the block and help retain acidity. As for the name, “Follow your Dreams” is a quote made famous by the street artist, Banksy, who says “all art is stolen,” so naturally, Craig stole his quote.

The grapes were hand harvested and kept as intact clusters for spontaneous fermentation in stainless steel tanks. After 12 days of skin contact, the wine was pressed off the skins and went into a 3500L old oak foudre and a 500L barrel for malo and aging. After 11 months, the wine was blended & bottled with a gentle filtration and small sulfur addition. No fining.

Reviews

The WineMag | 92 points

Wine Advocate | 91 points

Tasting Notes

This Carignan kicks off with bold aromas of morello cherry, redcurrant, and a hint of earthy beetroot, all layered with a smooth touch of dark chocolate. It’s fresh, complex, and bright – far from the über meaty, rich Carignans of southern France.



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