



L O N G R I D G E

WYNLANDGOED · WINE ESTATE

VINE TALKER

ESTATE AND TERROIR



Helderberg, Stellenbosch Appellation



50 Ha (38 Ha under vine), Established 1841



Mediterranean climate with unique maritime influence from Atlantic Ocean 3 miles away



Micro drip irrigation from Estate Reservoir



120 - 180m above sea level
North-facing slopes, varying aspect



Star Varieties: Chardonnay, Chenin Blanc, Verdelho, Sauvignon Blanc, Pinot Noir, Cinsaut, Pinotage, Syrah, Cabernet Sauvignon

Age of Vines: 1981 ('Ou Steen' Chenin Blanc)

Rootstock: Richter 99, Richter 110

Clones: Varying, refer to technical sheets.

Trellis: Pergola Trellis, Guyot Trellis, VSP, Bush Vine

Farming: Biodynamic holistic system following lunar eclipse cycle to protect and respect organic ecosystem of the farm. Nguni cattle, ducks for weed control and natural compost enriched with biodynamic preparations 500 - 508. Thick cover crops of legumes and peas. Innovative pergola trellising for cooler microclimates with natural aeration for fruit with vibrancy and freshness. No chemicals, no herbicides - just nature's rhythm.

SOILS

Iron-rich Koffieklip
Decomposed Granite
Clay Subsoils



CERTIFIED
HERITAGE
VINEYARDS





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CELLAR APPROACH

Biodynamic Winemaking Approach: Cellar Master Jasper Raats fully embraces an organic ethos throughout, emphasizing the creation of exceptional quality wines with nature to maintain ecological balance. The vineyard is regarded as a living organism, where the soil, vines, animals, and people coexist as one harmonious whole. Their approach reflects the cool climate Helderberg terroir, achieved through minimal intervention in the entire process and utilizing the finest vessels to highlight fruit purity with very low sulphur. With no additives or enzymes involved, we rely solely on nature, patience, and time.



Work guided by lunar calander with pruning on root days and harvesting on fruit days. Innovative use of compost, trellis and precision farming. Solar powered and low carbon footprint for production.



Yeasts

Native Yeast used

Filtering: No

Fining: No

Vegan Friendly: Yes

Closure: Screwcap, Cork (Diam)

Bottles: Recycled locally made glass
Lightweight bottles (from 395g)



VESSELS

- French Oak (New & Neutral Oak)
- Concrete Egg
- Stainless Steel Tanks
- Clay Amphorae
- Foudres

