JASPER RAATS

OUR PHILOSOPHY

At Longridge, we see the farm as a living organism.

The soil, vines, animals, and people all form part of one balanced whole. Instead of forcing nature, we follow it – guided by the rhythms of the earth, the seasons, and the cycles of the moon and stars.

Soils alive with energy, vines in balance, fruit with vibrancy and clarity.

THE RHYTHM OF THE SEASONS

WINTER – Rest & Renewal
The vines sleep while we prepare the soil. Horn Manure (Prep 500) is buried in the earth to enrich microbial life.

SPRING – Awakening
Budburst begins. Natural teas and sprays protect the vines. Early canopy work is guided by the lunar calendar.

SUMMER – Balance & Vitality
Flowers turn to fruit. Horn Silica (Prep 501) strengthens leaves and helps ripening. Horsetail tea (508) maintains balance.

AUTUMN – Harvest & Celebration
Fruit is picked on "fruit days" when energy is at its peak. Compost enriched with herbs (Preps 502–507) returns nutrients to the soil.

VINEYARD PHILOSOPHY

Biodiversity
Guinea fowl, Nguni cattle, bees, and cover crops form a self-sustaining ecosystem.

No Chemicals
No herbicides, pesticides, or synthetic fertilizers.

The Preparations
Horn manure (500) and horn silica (501) build soil vitality and ripening balance; herbal compost preps (502–507) guide decomposition; horsetail tea (508) balances moisture and disease.

The Calendar
Work is timed to root, leaf, flower, and fruit days, aligning farming with natural cycles.

PREPARATIONS

500 – Horn Manure:
Enriches soil life and root growth.

501 – Horn Silica:
Improves photosynthesis and fruit ripeness.

502–507 – Compost Preps:
Herbal remedies (yarrow, chamomile, nettle, oak bark, dandelion, valerian) guiding decomposition.

508 – Horsetail Tea:
Balances moisture and disease pressure.
These are like natural medicines for the vineyard – tiny doses with profound effects.

WINEMAKING PHILOSOPHY

Fermentation
Only indigenous yeasts, no added enzymes.

Minimal Intervention
No fining or filtration; very low sulphur.

Maturation
Wines age in French & Russian oak.

Style
Wines of elegance, purity, texture, and endurance – revealing the true voice of Stellenbosch's ridge.

WHY IT MATTERS

For us, biodynamics is not a trend. It is our covenant with the land and with future generations. The result is wines that are more vibrant, balanced, and expressive of place – wines that carry both wisdom and vitality.

JASPER RAATS

SKEBENGA CAPE RED BLEND 2022



Skebenga or Skollie roughly translates to gangster, bandit or scoundrel in South Africa and particularly well known in Western Cape, where gangs are very active. We wanted to have a very "capey" label for this Cape blend, which must always have at least 20% Pinotage in it. Africa's only indigenous red wine cultivar Pinotage was cross pollinated from parent grapes Pinot Noir and Hermitage (Cinsault). The Skebenga blend enfolds all three varieties into a harmonious, delicious, juicy and spicy melange of Cape goodness. By drinking this wine, there is also a message of hope to the communities who live in crime ridden Cape Flats, where gangsterism is rife. We have partnered with Edward Ackermann's NGO (non-profit organisation) called LightLife. Edward, himself an ex-gang leader is ideally suited to help brings change the lives of people living here and especially the children, who we want to safe from a life of crime.

TASTING NOTES

Lightly tinted and medium bodied, this wine greets you on the nose with aromatic floral notes which follow through onto the palate with ripe strawberries, cherries, sweet spices and soft tannins on the mid palate.

TERROIR

Rooted in deep decomposed granite over clay soils on the slopes of the Helderberg a mountain south of Stellenbosch, the vineyards enjoy the refreshingly cool breezes from False Bay (Atlantic Ocean) during the hot summer days, and cool mountain winds during the evening, resulting in a unique freshness in the wine.

VITICULTURE

The vineyards are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed.

VINIFICATION

Grapes were sorted by hand, before being fermented in small bins. The different batches, separately undergoes naturel fermentation (no commercial yeast added) and the skins are punched down in the must by hand (peagage) , where after it is pressed to barrel , where it undergoes natural malo-lactic fermentation in specially selected combination of matured French oak barrels. The art of elevage was practised for 16 months, where after it was meticulously blended to a harmonious unity.

Origin Helderberg, Stellenbosch | Winemaker Jasper Raats

Alcohol 12,72% | Residual Sugar 1,3g/l | Total Acidity 5,6g/l | pH 3,56

91 points - Tim Atkin SA Report | 4* - Platter's Wine Guide