

KASTEELBERG

CRAFT RANGE | CINSULT

ABOUT THIS WINE

Grapes are produced from a specially selected bush-vine vineyard planted on deep red, iron-rich Koffieklip soil.

VINIFICATION | WINEMAKER'S NOTES

Cinsault, with 10% whole bunches and 15% juice extraction (to decrease juice-to-skin ratio), was wild-fermented in open-top stainless steel tanks with gentle punch-downs. This was followed by extended skin contact, whereafter it was pressed and aged in 500L older French oak barrels for seven months prior to bottling.

TASTING NOTES

Luscious, bright red fruit combined with smooth tannins and mouth-watering acidity.

ANALYSIS

Alc: 13.5% | TA: 5 g/l
pH: 3.75 | RS: 3 g/l



VINTAGE

CUTIVAR

WINE OF
ORIGIN

2025

100% Cinsault

Swartland

