

# KASTEELBERG

## CRAFT RANGE | GRENACHE BLANC

### ABOUT THIS WINE

Grenache Blanc from low-yield, bush vines planted on well-drained sandy soil.

### VINIFICATION | WINEMAKER'S NOTES

Minimal-intervention winemaking is key to showcasing the expressive character of this vineyard. Hand-harvested and whole-bunch pressed, the Grenache Blanc is then wild-fermented in older 300 L French oak barrels. Barrel aging on the fine lees for eight months adds texture and mid-palate weight.

### TASTING NOTES

White stone fruit, with hints of citrus, jasmine, and a touch of minerality, complemented by focused acidity and a long finish.

### ANALYSIS

Alc: 12.5% | TA: 5.8 g/l  
pH: 3.15 | RS: 1.87 g/l

| VINTAGE | CUTIVAR             | WINE OF ORIGIN |
|---------|---------------------|----------------|
| 2025    | 100% Grenache Blanc | Swartland      |

