

KASTEELBERG

FLAGSHIP RANGE | SYRAH

ABOUT THIS WINE

Crafted from a single vineyard deeply rooted in decomposed granite soil on the foothills of the Kasteelberg Mountain, this wine expresses exceptional character.

VINIFICATION | WINEMAKER'S NOTES

Hand-harvested grapes are destemmed into an open-top fermenter with 30% whole bunch. Cold maceration lasts for 2–3 days for colour and soft, supple tannin extraction. The wine undergoes a beautiful wild yeast fermentation and is kept on the skins after fermentation for extended skin contact. Thereafter, it is pressed and aged in a selection of 500 L and 300 L old French oak barrels for nine months. After bottling, the wine is further bottle-matured for 12 months prior to release.

TASTING NOTES

Rich red and black fruit, liquorice, and hints of spice charm the nose. The palate is vibrant and shows complex red and black fruit with focused, fine tannin and a long, silky finish.

ANALYSIS

Alc: 13% | TA: 5.5 g/l
pH: 3.56 | RS: 2.6 g/l



VINTAGE	CUTIVAR	WINE OF ORIGIN
2024	100% Syrah	Swartland

