

WINE OF ORIGIN SWARTLAND

KASTEELBERG



CHENIN BLANC 2023

Crafted from an OLD VINE PROJECT certified, heritage vineyard on the foothills of the majestic Kasteelberg Mountain, Kasteelberg Chenin Blanc embodies minimal intervention craftsmanship that transforms the harsh Swartland terroir into the pinnacle of our winemakers' art.

WINEMAKING

Hand harvested, Chenin Blanc is whole bunch pressed, settled overnight and then racked into old 500L French oak barrels.

To showcase a true sense of place, the juice is wild fermented in barrel and then matured on the fine lees for 6 months before being racked off and bottled.

PRODUCTION

4 barrels of 500 litres each produced



SOURCE OF GRAPES

Sustainably crafted from an OLD VINE PROJECT certified, heritage vineyard planted in 1969. The vineyard is organically certified and farmed following biodynamic principles.

YIELDS

Between 6 – 8 tons/ha

TASTING NOTE

This 54 year old vineyard produced an intensely aromatic, and richly textured wine. The aroma profile is layered with citrus blossom, classic stone fruit and hints of lemon zest.

The palate is complex and richly textured with a focussed acidity, exceptional balance and a luxurious, lingering finish.

Best served at 8 - 10 °C, this wine will develop in complexity over the next 3 to 5 years.

TECHNICAL ANALYSIS

*Alc. 13% • RS 2.7 g/l •
TA 5.2 g/l • pH 3.75*



PROUDLY PRODUCED BY RIEBEEK VALLEY WINE CO

The Kasteelberg range celebrates the discovery of the Kasteelberg mountain in 1661. Greatly influencing the terroir, it stands sentinel over the fertile Riebeek Valley below.