

WINE OF ORIGIN SWARTLAND

KASTEELBERG



SYRAH 2023

Crafted from single-vineyard, hand-selected Syrah, from the foothills of the majestic Kasteelberg Mountain, Kasteelberg Syrah embodies minimal intervention craftsmanship that transforms the harsh Swartland terroir into the pinnacle of our winemakers' art.

WINEMAKER Sheree Nothnagel

WINEMAKING

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 skins after fermentation for extended skin contact. Thereafter it is pressed and aged in a selection of 500 & 300L old French oak barrels for 9 months. After bottling the wine was further bottle-matured for 12 months prior to release.



SOURCE OF GRAPES

Crafted from a single vineyard, deeply rooted in decomposed granite soil, on the foothills of the Kasteelberg Mountain.

YIELDS

Between 8 – 10 tons/ha

TASTING NOTE

The Swartland terroir is home to rich, nuanced, silky Syrah and the Kasteelberg Syrah is no exception. Rich red & black fruit, liquorice and hints of spice charms the nose. The palate is vibrant and shows complex red & black fruit with focussed, fine tannin and a long silky finish.

Best served at 18 °C, this wine will develop in complexity over the next 3 to 5 years.

PRODUCTION

630 cases / 3780 bottles

TECHNICAL ANALYSIS

Alc. 14 % • RS 2,6 g/l

TA 5.4 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 Riebeeek Valley below.