



KASTEELBERG

FLAGSHIP RANGE | CHENIN BLANC

ABOUT THIS WINE

Sustainably crafted from an OLD VINE PROJECT—certified heritage vineyard planted in 1969.

VINIFICATION | WINEMAKER'S NOTES

Hand-harvested Chenin Blanc is whole-bunch pressed, settled overnight, and racked into old 500L French oak barrels. Fermentation occurs naturally with wild yeasts in the barrels, and the wine is matured on the fine lees for eight months prior to bottling, developing texture and complexity.

TASTING NOTES

The aroma is layered with citrus blossoms, classic stone fruit, and hints of lemon zest. On the palate, the wine is complex and richly textured, with focused acidity, exceptional balance, and a lingering finish.

ANALYSIS

Alc: 13.5% | TA: 5.2 g/l
pH: 3.49 | RS: 3.6 g/l

VINTAGE	CUTIVAR	WINE OF ORIGIN
2024	100% Chenin Blanc	Swartland

