



STELLENBOSCH HILLS

Distinction through diversity

Sense of Place Kastanjeberg 2021

Kastanjeberg is the name of the farm in the Stellenbosch Kloof area where this unique single vineyard block of Chenin blanc grows high on the slopes, facing the False Bay region. The name Kastanjeberg is derived from the Cape Chestnut or Calodendrum capense trees that thrived at the Cape in the early 1800s.

Tasting Notes:

Our wooded Kastanjeberg Chenin Blanc is rich, complex and displays sublime aromas of stone fruit, honey, dried apricots, violets and vanilla oak spice aromas. The palate is full with a well-weighted mid-palate, balanced by a creamy texture and crisp acidity. This showstopping white erupts with pear and peach flavours combined with hints of vanilla, almonds and a lingering finish.

Serve with:

This wine pairs beautifully with crisp pork belly as well as spicy Asian cuisine or cream-based dishes.

The Harvest:

The dry conditions throughout the season made for smaller berries, but with intense flavour. The grapes were hand-picked at optimum ripeness to ensure that the best qualities of the fruit are represented in the final product.

In the Cellar :

Only free-run juice was used and the wine was cold fermented. The fermentation was completed in 100% new French oak barrels. For the following 4 months, batonnage occurred every fortnight to give it a rich and full palate. The wine was matured in these barrels for a total of 12 months. Only 2700 bottles were produced.

Ageing Potential:

5 to 10 years.

Technical analysis:

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|----------------|--------------|
| Alcohol | 14.9% Vol |
| pH | 3.49 |
| Residual sugar | 2.5 g/l |
| Acidity | 5.7 g/l |
| Wine of origin | Stellenbosch |

