

THE AHRENS FAMILY

kasteel-neef

~ W.O. VOOR-PAARDEBERG ~

2019

TYPICAL VOOR-PAARDEBERG STYLE RED.

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT.

THE VOOR-PAARDEBERG IS HISTORICALLY A VERY OLD WINE REGION, BUT IN TERMS OF THE NAME

ITS FAIRLY NEW AS A WARD ON ITS OWN. ON PAPER IT'S A SUB-WARD OF PAARL, BUT IN REALITY

IT'S MORE ON THE SWARTLAND SIDE THAN PAARL... IT'S A BIT FRUSTRATING AS A WINEMAKER

BUT THAT IS UNFORTUNATELY HOW IT IS. IF BLACK, OUR SWARTLAND RED, IS STYLISTICALLY COMPARABLE

TO THE NORTHERN RHONE, THEN KASTEEL-NEEF IS CERTAINLY MORE SOUTHERN RHONE.

THE MAIN COMPONENT IS GRENACHE ASSISTED WITH SOME CARIGNAN AND SYRAH FOR STRUCTURE.

LABEL ART – KASTEEL-NEEF IS DONE IN THE FLAVOUR PROFILE OF EACH COMPONENT. RESPECTIVELY

THE GRENACHE IS THE LIGHTER RED, SYRAH THE DARKER RED AND CARIGNAN THE DARKEST COLOUR.

THE STORY BEHIND THE NAME LIES IN THE LOCATION OF THE VINEYARDS. THIS SPECIFIC AREA WAS THE

HALFWAY-HOUSE IN THE MID1700'S BETWEEN THE CASTLE IN CAPE TOWN AND TULBAGH, THE FIRST "IN-LAND" TOWN

ESTABLISHED IN SOUTH AFRICA. THIS IS ALSO HOW THE PAARDEBERG GOT ITS NAME AS HORSES WERE CHANGED

IN THE VOOR-PAARDEBERG EN ROUTE TO TULBAGH AND BACK. "PAARD" IS HORSE IN DUTCH. LEGEND HAS

IT THAT A CERTAIN "COUSIN" OF THE CASTLE WOULD LIVE AT THE HALFWAY-HOUSE TO ENSURE THAT

PROPER REFRESHMENTS WERE SERVED TO THE GOVERNOR AND DIGNITARIES DURING THEIR STOP-OVERS

AND HENCE THE NAME KASTEEL-NEEF. "KASTEEL" IS OUR DIRECT TRANSLATION OF CASTLE AND "NEEF"

IS COUSIN. THE INTENT IN THE LABEL ART WAS TO DO A CASTLE MOTIVE BUT IT TURNED OUT TO LOOK

MORE LIKE A CHEQUERED FLAG, AND BEING A BIT OF A PETROL-HEAD MYSELF I TOTALLY LOVED IT!

TECHNICAL DETAILS:

INTENSE SORTING PRIOR TO PARTIAL DESTEMMING WITH 10-15% SELECTIVE WHOLE BUNCH

COMPONENTS. OPEN TOP NATURAL FERMENTATION. ONE DAILY PUNCH-DOWN AND PROLONGED

POST-FERMENT SKIN CONTACT UNDER CO2 PROTECTION. 15-18 MONTHS PARTIALLY IN 300L

FRENCH OAK BARRELS(OLDER UP TO 5 YEARS) & POST BLENDING IN 1300L FRENCH OAK Foudre.

VINEYARDS : THREE ±20 YEAR OLD VINEYARDS ON THE
SOUTHERN SIDE OF THE PAARDEBERG
MOUNTAIN IN W.O. VOOR-PAARDEBERG

SOIL : DECOMPOSED GRANITES AND SHALES.

GRAPES : ±50% GRENACHE, ±25% CARIGNAN & ±25% SYRAH

ALCOHOL : 14.5% BY VOL

RESIDUAL SUGAR : 1.5 G/L

pH : 3.55

TOTAL ACIDITY : 5.5 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 1127 x 750ml

