

# KAKEBEENWA

OLD VINE GRENACHE NOIR 2025

## WINEMAKING

Handpicked in the cool morning hours, with 30% whole-bunch fermentation, the wine was matured for twelve months in seasoned 500-litre French oak barrels before spending a further three months in bottle. The result is a beautifully poised expression of Piekenierskloof Grenache Noir.

## THE VINEYARD

Our first Kakebeenwa release comes from Grenache Noir vines planted in 1973 on the high-altitude slopes of Piekenierskloof. These ungrafted bush vines have spent over five decades adapting to the elements, their roots reaching ever deeper into the sandy soils that give this wine its unmistakable sense of place.

## TASTING

Expect inviting aromas of cranberries, raspberries, violets and delicate hibiscus, followed by vibrant red fruit, silky tannins and a gentle touch of white pepper spice. Fresh, elegant and wonderfully balanced, it is a wine that rewards slow appreciation.

## ANALYSIS

Alc: 14.38% | RS: 1.5g/l | TA: 5.5g/l | pH: 3.35

## FOOD PAIRINGS

Charcuterie, seafood paella, matured cheeses, lamb korma

