



Myburgh Bros. Kaalgat Steen 2025

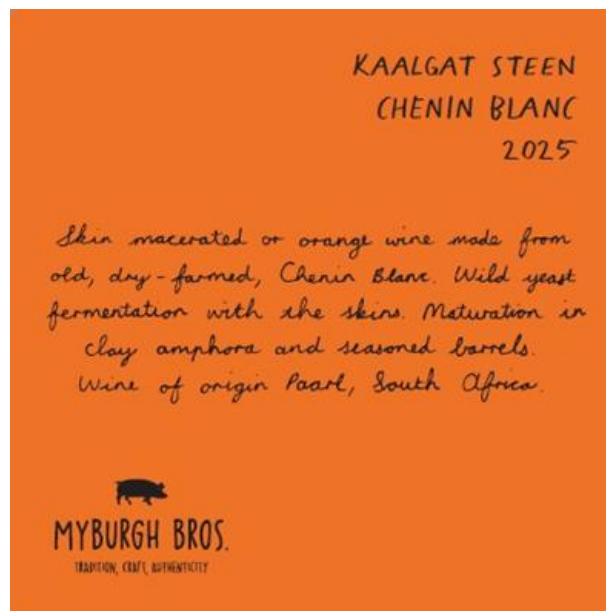
Fermented with the skins.

2424 bottles made

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including pig farming and winemaking. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We have identified a few special vineyards on neighbouring properties and we are using these to make rejuvenate Myburgh Bros. wines.

We hope that each sip will add pleasure, fun and joy to your lives.”

~Tyrrel & Philip Myburgh, Joostenberg Estate Wines



Tasting Notes

Bright aromas and flavours of green apple with a zesty twist. Crisp and refreshing, finishing with a subtle chalky note.

Vineyards

Grapes were sourced from a single, dry-farmed, bushvine vineyard planted in heavy clay based Malmesbury Shale soils. It's on Klipdam Farm and was planted in 1987 (37 years old) . This South-western corner of the Paarl appellation borders on Stellenbosch and benefits from the moderating influence of the ocean which is approximately 30km West (Table Bay) and 30 km South (False Bay). Average annual rainfall is 650mm.

Winemaking

The grapes were hand-harvested during the cool morning hours and fermented as whole bunches in a clay amphora and a small open-topped tank. One batch was fermented on the skins in an open top fermenter and the second batch was fermented and spent 1 month on the skins in a clay amphora before being pressed. Maturation in old barrels (24%) and clay amphora (76%) for 3 months before bottling.

Analysis

Alcohol 11.45% • Residual Sugar 1.6g/L • pH 3.42 • Total Acid 5.5g/L