



Bastardo do Castello

2025

TERROIR & SITE

Perched on a northeastern-facing hill on the slopes of Stellenbosch Mountain, these vines overlook the rolling hills of Stellenbosch toward Table Mountain - a location that has come to define quality in this region. Carefully nurtured and isolated from encroaching leaf roll virus, this small vineyard produces fruit of exceptional concentration and purity. The soils are decomposed red-brown granite, rich yet well-drained, encouraging small, flavour-packed berries and deeply coloured juice.

Only 66 original vines have been found in Stellenbosch - and in this bottle flows the wine that began with them. The 2025 vintage also includes the second small contribution from the 400 young Bastardo vines we planted in a Polkadraai vineyard in Stellenbosch at the end of 2021. Their fruit has already increased the volume of this rare wine, but more importantly, it brings a distinct lift, purity, and brightness to its expression. From the 2026 vintage their contribution will become considerably greater - an exciting next step in the continuity and evolution of Bastardo/Trousseau at Pilgrim.

HARVEST CONDITIONS

The 2025 growing season followed a favourable, well-watered winter, which replenished soil reserves and supported an even start to the season. Moderate spring conditions encouraged balanced growth, while the warm, dry summer kept disease pressure low and allowed the small Bastardo crop to ripen steadily and evenly.

These conditions delivered beautifully healthy fruit with ripe flavours, vivid colour, and retained freshness. The Bastardo grapes achieved the same generous ripeness as the previous vintage, but with noticeably greater purity, brightness, and lift - qualities further enhanced by the growing contribution from the young Polkadraai vineyard.

VINIFICATION METHOD

Given the rarity of these vines, minimal intervention was the order of the day. The grapes were hand-harvested and placed whole-bunch into small open-top bins. Gentle foot stomping began the extraction process, followed by a touch of SO₂ to maintain microbial balance.

Fermentation began naturally and progressed slowly, with daily punch-downs to gently extract colour and flavour from the skins. After about a week of fermentation, the wine was pressed and transferred into small neutral French oak barrels, where it completed fermentation and began its maturation journey.

Over 14 months, the wine was racked gently between barrels to encourage natural clarification and sedimentation. No filtration was applied, preserving its authentic texture and integrity.

Please note - this wine is made in the most unobtrusive and natural way possible. A light sediment or crystal formation in the bottle is entirely natural and part of its identity.

TASTING NOTES

COLOUR A luminous ruby-red hue, light and translucent yet full of vibrancy - an elegant, see-through brilliance that captures the variety's distinctive charm.

NOSE Ripe yet notably pure and lifted, the wine opens with bright red cherry, raspberry, and pomegranate, followed by its hallmark spice and wild-herb character. A distinctive rum-and-raisin edge adds richness and intrigue, while hints of fynbos and crushed rose petals keep the aromatics fresh, vivid, and finely detailed.

PALATE Silky, ripe, and intensely expressive, yet brighter and more precise than the previous vintage. Pure red fruit flows through raspberry, cherry, and pomegranate, framed by prominent exotic spice, wild herbs, and a compelling rum-and-raisin note. Fresh, persistent acidity gives the wine energy and lift, while fine-grained tannins and gentle structure provide balance and focus. The growing contribution from the young Polkadraai vines is already clear in the elevated fruit profile and increased sense of freshness. A complete and immediately harmonious Bastardo - generous in ripeness, vibrant in expression, and an exciting indication of the style to come.

ANALYSIS

ALCOHOL	14% Vol.	PH	3.63
TOTAL ACIDITY	5.70 g/l	VOLATILE ACIDITY	0.88 g/l