



"My philosophy is to create great single vineyard wines from unique soil, climate and location."

"It's the soil with all the microbes, cycle of elements and the help of living organisms that creates the heartbeat for my vines. The location towards the sun, wind and holistic climate conditions reflects the uniqueness of each vineyard."

"All our Single Vineyard Wines are made with minimal interference throughout vinification. During fermentation natural yeast is used with no enzymes. Maturation takes place in neutral vessels to bring through the unique vineyard characteristics which is specific to the site."

Lourens Van Der Westhuizen – wine maker

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Soil: Clay, sand, river stone.

Climate: Influenced by everyday South Eastern breeze cooling off the valley, big variation in day & night temperatures in Summer leading to slow, even ripening! Morning Fog and cold winter days with low to medium rainfall.

Location of vineyard: On the foothills of the Langeberg Mountains, West facing slope, Klaasvoogds East, Robertson wine valley.

SINGLE VINEYARD WINE



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SINGLE VINEYARD WINE

Inspirational Batch 2

Grenache 2019

NOSE: Floral & Perfume, plums, cherry, hints of spice.

PALATE: Fresh, vibrant with juicy soft tannin structure. Fruit driven and lingering mouthfeel

MATURATION: 7 months in concrete tank, followed by 2 months in old French Oak barrels.

Bottles produced: 6300

Ph: 3.34 TA: 5.9 Alc: 13.33% FSO2: 4 mg/l

TSO2: 87 mg/l RS: 2.6 g/l