



Proprietors Philosophy

The wine must be a true reflection of our terroir created from our own vineyards. Nurtured, produced and bottled with minimal interference.

"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.

Spontaneous fermentation, no added 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



Soil: Weathered Karoo shale.

Climate: Influenced by everyday South Easterly 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: Between Langeberg and Riviersonderend Mountain range, East facing slope above the banks of the Breede River, South in the Robertson Wine Valley, Wakkerstroom Wes, R317, Arends sig Farm.

SINGLE VINEYARD WINE



ARENDSIG
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Cabernet Sauvignon 2019 Blok A9

NOSE: Dark fruit, berries, plums & herbaceous spice.

PALATE: Full, rich, fruit driven with juicy and smooth, elegant tannin structure.

MATURATION: 10 months in Foudrè casks followed by 3 months in neutral 225 french oak barrels.

Bottles produced: 13700

Ph: 3.57 **TA:** 5.5 **Alc:** 12.77% **FSO2:** 27mg/l;

TSO2: 77 mg/l **RS:** 1.9g/l