



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

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Soil: Weathered Karoo shale & Limestone

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
SINGLE VINEYARD WINE

Chardonnay 2021 Blok A15

NOSE: Green & Yellow Citrus, Granny Smith Apple, with tropical fruit notes.

PALATE: Zesty, crisp, lingering mouthfeel.

MATURATION: Spontaneously fermented & matured in concrete tank & Neutral French Oak barrels for 10 months

Bottles produced: 12 546

Ph: 3.18 **TA:** 7.1 **Alc:** 13.79% **FSO2:** 12 mg/l

TSO2: 69 mg/l **RS:** 2.8 g/l