



"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: Deep Red Clay

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: Between the Langeberg and Riviersonderend Mountain range, North facing vineyards, South in the Robertson valley grown on farm number: 06069.

SINGLE VINEYARD WINE



ARENDSIG
SINGLE VINEYARD WINE

Inspirational Batch 3

Chenin Blanc 2021

NOSE: Complex with Yellow apple, pineapple, orange citrus and hints of nuts. Complex and alluring!

PALATE: Rich, broad, great depth of flavour & Well balanced acidity & broad palate weight

MATURATION: Spontaneously fermented & matured for 10 months in neutral French Oak barrels, 2000L concrete tank & 5000L Foudre.

Bottles produced: 12 600

Ph: 3.16 TA: 6.7 Alc: 14.21% FSO2: 21 mg/l
TSO2: 102 mg/l RS: 2.4 g/l