



### 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:** Limestone Rich, Clay Loam

**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 Mountains, East facing slope on Arends sig Estate, south in Robertson Valley

78km from closest coastline

**SINGLE VINEYARD WINE**



**ARENDSIG**  
SINGLE VINEYARD WINE

### **Pinotage A19 2022**

**NOSE:** Fresh red fruit with hints of spice and earthy tones

**PALATE:** Vibrant, fresh, subtle tannins with lingering sweet red fruit.

**VINIFICATION:** Grapes hand-selected, sorted, berries de-stemmed, 5days cold soaking on the skins. Spontaneously fermented, punched down 3 times daily for extraction, pressed after fermentation. 12 months aged in neutral French Oak before bottling on Estate.

**Bottles produced: 5270**

**Ph:** 3.47 **TA:** 5.6 **Alc:** 13.43% **FSO2:** 10 mg/l  
**TSO2:** 44 mg/l **RS:** 1.7 g/l