



"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 climate conditions reflects the uniqueness of each vineyard."

Proprietors Philosophy

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

Lourens Van Der Westhuizen

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Soil: Clay - Loam

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 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.

80km North of Cape Agulhas - The Southern tip of Africa

SINGLE VINEYARD WINE



ARENDSIG
SINGLE VINEYARD WINE

Sauvignon blanc 2020 Blok A10

NOSE: Gooseberries, guavas, figs, green peas.

PALATE: Vibrant, crisp with a lingering mouthfeel

MATURATION: 6 months on the lees in stainless steel tank

Bottles produced: 3600

Ph: 3.12 **TA:** 7.60 **Alc:** 13.50% **FSO2:** 25 mg/l

TSO2: 95 mg/l **RS:** 2.0g/l