



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

Soil:

- Bokkeveld Group, were deposited under marine conditions during the Devonian (390/ 340 Mya); hence its high salt content, high in minerals
- Rocky, little or no soil, shallow soil

Climate:

- Semi-Arid Geographical Area
- Average annual rainfall=240mm
- Diurnal Growing Season=15 °C
- Dominant wind, South Easter

Location of vineyard:

- Arendsig , Stormsvlei road R317 Robertson
- Southern Appellation Bonnievale
- 78km from closest coastline

Block no: A12
Planted: 2004
Number of Vines: 8362
HA: 2.41

SINGLE VINEYARD WINE



Shiraz 2023 **Single Vineyard Blok A12**

NOSE : Tobacco spice, raspberries, red fruit

PALATE: Good fruit, spice with elegant tannin structure

VINIFICATION:

- Grape selection by hand @23.5 °B sugar, harvesting takes place early morning
- Stored at 14 °C in cold room for 12hours
- Grapes, de-stemmed into bins, small stems removed by hand
- Cold soaking, 4days
- Berries scooped into open top fermenters for spontaneous fermentation
- Punched down 3 x daily
- Pressed @5 °B to tank for more elegant style
- Malolactic fermentation to be completed
- Racked of the lees into 90% Foudres, French oak (8th fill) and 10% new French Oak barrels for maturation
- 12 months matured, before its naturally stabilised and bottled

Bottles produced: 12 933

PH:3.35 TA: 6.4 Alc: 14.5% FSO2: 31 mg/l
TSO2: 79 mg/l RS:3.0 g/l