



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:

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

Block no: A21
Planted: 2020
Number of Vines: 3500
HA: 0.53

SINGLE VINEYARD WINE



Grenache 2024 Vineyard Selection Block A21

NOSE: Raspberries, cherry with hints of spice and earthiness

PALATE: Juicy texture with soft tannins

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 neutral French Oak barrels for maturation
- 9 months matured, before its naturally stabilised and bottled

Bottles produced: 3200

PH:3.56 TA: 5.0 Alc: 13.67% FSO2: 22 mg/l
TSO2: 46 mg/l RS:2.2 g/l