



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 to 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: A9
Planted: 2003
Number of Vines: 11806
HA: 3.4

SINGLE VINEYARD WINE



Cabernet Sauvignon 2023 **Single Vineyard Blok A9 - Estate Wine**

NOSE: Baking spice, graphite, black fruit, cherry

PALATE: Good rich tannin structure with elegant expression of the varietal

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, 4 days
- Berries processed into Foudres tanks and open top fermenters for spontaneous fermentation
- Juice raked and returned 3 x daily over the skins and open top fermenters punched down 3 x daily
- @5 °Brix , open to fermenters are pressed and fermented juice to be added to foudres tanks to fill the tanks
- Post maturation takes place on the grape skins over a period of for 4 weeks so that Polymerization of grape tannin can take place.
- Malolactic fermentation to be completed
- Berries pressed, wine to tank for settling of lees
- Wine raked to 85% Foudres, French oak(8th fill) and 15% new 500L French Oak Barrels for maturation
- 14 Months matured, before its naturally stabilised and bottle

Bottles produced: 7766

PH:3.73 TA: 5.2 Alc: 13.5% FSO2: 25 mg/l
TSO2: 69 mg/l RS:2.4 g/l