



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
- Slope Aspect, East facing

Location of vineyard:

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

Block no: A10

Planted: 2003

Number of Vines: 2000

HA: 0.43

SINGLE VINEYARD WINE



Sauvignon Blanc 2024 Single Vineyard Blok A10 Estate Wine

NOSE: Floral notes of green peas, gooseberries and melon

PALATE: The wine is well balanced with salinity and good texture

VINIFICATION:

- Grape selection by hand @ 21.5°B sugar, harvested early in the morning
- De-stemmed, crushed and processed through mash cooler @5°C, into wine press
- Skin contact 12hours
- Separation of juice takes place, there after skins gets gently pressed in an inert environment
- Juice settles spontaneously, after 4days, racked and returned in an inert environment
- Yeast, inoculated to clarified juice.
- Fermentation temperature @ 12-14°C, in 50% Stainless Steel tank and 16°C, in 50% Concrete oval tank
- 12months matured on the lees, in 50% Stainless Steel tank and 50% Concrete oval tank

Bottles produced : 5300

PH:3.27 TA: 6.9 Alc: 12.92% FSO2: 33 mg/l

TSO2: 99 mg/l RS:2.3 g/l