



## 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 (390/340Mya): hence its high salt content and 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
- Slope Aspect: East facing

### Location of vineyard:

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

**Block no: A15**  
**Planted: 2004**  
**Number of Vines: 9200**  
**HA: 2.65**

**SINGLE VINEYARD WINE**



## **Chardonnay 2024** **Single Vineyard Blok A15** **Estate Wine**

**NOSE:** Fresh citrus, over layered with complex notes of apple and pears

**PALATE:** Complex, good acid balance, salinity and a creamy textured finish

### **VINIFICATION:**

- Grape selection by hand @ 22 °B sugar, harvested early in the morning
- Whole bunch grapes processed to open wine press
- The first 550L of grape juice, gently pressed to settling tank
- After spontaneously settling over night the clarified grape juice is transferred for spontaneous fermentation @16°Cs
- Malolactic fermentation takes place
- 12months matured on primarily lees in 2 x 2000L Concrete Oval tanks, 1 x 5000L Foudre tank and 2 x 500L First fill, blond toast, French Oak Barrel

**Bottles produced: 13100**

**PH: 3.32 TA: 5.8 Alc: 13.94% FSO2: 20 mg/l**  
**TSO2: 94 mg/l RS:2.8 g/l**