

Arendsig Single Vineyard Sauvignon Blanc Block 2018

Fruit driven, guavas, figs, green peas.

Fresh, crispy, long finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Arendsig

winemaker : Lourens van der Westhuizen

wine of origin : Robertson

analysis : alc : 12.50 % vol rs : 2.0 g/l pH : 3.12 ta : 7.60 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :

Soil: Calcareous, loam soil

Climate: Macro climate is Mediterranean, Meso-climate is influenced by everyday South Eastern breeze during summer, morning fog in winter, big variation in day/night temperatures, Langeberg and Riviersonderend Mountain range and Breede River that runs through the valley.

Location of vineyard: Between the Langeberg and Riviersonderend Mountain range, East facing slope above the bank of the Breede River, South in the Robertson Wine Valley, Wakkerstroom, R317, Arendsig Farm.

in the cellar : 6 months on the lees, with no wood maturation.

