

Perdeberg Chenin Blanc 2007

Award winning and synonymous to Perdeberg. A full-bodied Chenin, well balanced with a guava nose and lots of tropical flavours. Enjoy this excellent value for money chilled. This wine can be enjoyed at any occasion.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.4 ta : 6.6 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Cellaring potential: 2 years

in the vineyard : The grapes for this wine come from various farms in the Agter-Paarl. These vineyards are all un-irrigated with very low yields. To make sure we get enough flavour and body we make sure to harvest all our vineyards at optimum ripeness. The most advanced viticultural practices were and still are used in environmental friendly ways to enhance grape quality. Sunny days, cool nights, and cooling sea breezes in the afternoon is very common to this area in the ripening period.

in the cellar : The skins and juice were separated as soon as possible after crushing. The juice was chilled to 10° C immediately and left to settle overnight. The following morning the clear juice was racked from the less and inoculated with a dry Saccharomyces yeast. Fermentation proceeded at 10° - 12° C for 21 days until dry. The wine was then sulphured and left on the gross lees for another 4 months to give extra body and elegance. Before bottling the wine was cleared up and filtered.



Perdeberg Wines

Paarl

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