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The Dry Land Collection Chardonnay / Viognier 2013

The adventure between Chardonnay and Viognier is legendary!! These two varieties complement each other in every way and growing these vines under dry land conditions promote the partnership they have with one another. The green tinge is attributed by Chardonnay and indicates youth and freshness. The nose is perfumy with notes of litchi, lemons, peaches and vanilla. The palate is well balanced and crisp, with prominent aromas of citrus, lime, pineapples and pecan nuts.

Enjoy among friends or pair with dishes such as mild Chicken curry, pickled fish or roasted pork loin.

variety : Chardonnay | Chardonnay, Viognier
winery : Perdeberg Wines
winemaker : Riaan Möller
wine of origin : Paarl
analysis : **alc :** 13.7 % vol **rs :** 2.7 g/l **pH :** 3.55 **ta :** 6.6 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork



Together with the age old traditions of Dry Land viticulture, Perdeberg's Dry Land Collection wines are a fine display of the ability of bush vines. Grapes grown under dry land conditions, create intensely flavored and succulent wines, as these stressful conditions result in smaller berries with a lower skin to juice ratio, producing high quality wines.

in the vineyard : To ensure environmental sustainability, our vineyards are closely managed in terms of pruning practices; canopy management; shoot density and harvest control.

Our Viticulturist and Cellar Master identify vineyard blocks which are suitable for the Dry Land Collection range and manage these blocks to ensure achievement of the most favorable yield of high quality fruit.

in the cellar : After harvesting, the grapes are delivered to the cellar in crates. Red wine is made from the pulp of red grapes and fermentation occurs together with the grape skins, which give the wine its color. White wine is made by fermenting juice after pressing crushed grapes to extract juice and removing the skins. Rosé wines are either made from red grapes where the juice is allowed to stay in contact with the dark skins long enough to pick up a pinkish color (blanc de noir) or by blending red wine and white wine, which is the case with our Pinot Noir/Chardonnay.

Un-wooded white wines are matured in stainless steel tanks only, whilst wooded white wines mature in French oak barrels which is also the case with our reds. Maturation of up to 18 months occurs in 500L French oak barrels.

Perdeberg Wines

Paarl
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