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The Dry Land Collection Pinotage 2012

It is a known fact that bush vine Pinotage vineyards flourish under Dry Land conditions. The dark colour, explicit aromatics and juicy structure of this wine are testament to this traditional way of grape farming. On the nose this wine shows a distinctive spiciness with undertones of fresh cherries, prunes and strawberry cordial. The palate boasts ample fruit and charisma, with a luscious tannin structure which will evolve in taste and texture over the coming years.

Enjoy among friends or pair with dishes such as tuna steak, lamb tika massala or glazed pork ribs



variety : Pinotage | 100% Pinotage
winery : Perdeberg Wines
winemaker : Riaan Möller
wine of origin : Paarl
analysis : **alc :** 14.2 % vol **rs :** 2.9 g/l **pH :** 3.46 **ta :** 6.1 g/l
type : Red **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 favourable 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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