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The Dry Land Collection Chenin Blanc 2014

This un-wooded wine is a fine display of the ability of bush vine Chenin Blanc, grown under dry land conditions, to create intensely flavoured and succulent wines. These stressful conditions result in smaller berries with a lower skin to juice ratio, producing high quality wines. Pear, lime, grapefruit and granadilla notes are all prominent on a very voluptuous and generous nose. The palate is rich, pure and well defined, amplifying hints of pineapple, citrus, mango and litchi. Indulge yourself now or mature to experience the unique potential of this wine.

Enjoy with smoked mackerel, lamb stew, chicken curry or as a beverage to be used as food for thought!

variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Albertus Louw
wine of origin : Paarl
analysis : **alc :** 13.93 % vol **rs :** 1.8 g/l **pH :** 3.3 **ta :** 5.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2015 Veritas Awards - Gold Medal



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 :
18After 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 500 litre French oak barrels.

Perdeberg Wines
Paarl
021 869 8244
www.perdeberg.co.za