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The Dry Land Collection Barrel Fermented Chenin Blanc 2014

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in small French oak barrels. Together with the age old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions. Citrus, lemon zest, dried pear, peach and apricot flavours are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of honey comb, pineapple and vanilla, while the finish is crisp with a well balanced acidity.

Pair with dishes such as Cape Malay bobotie, chicken curry, braaid snoek or fragrant cheeses. Suitable for vegetarians, but not for vegans



variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Carla Cutting
wine of origin : Paarl
analysis : **alc :** 13.75 % vol **rs :** 3.8 g/l **pH :** 3.44 **ta :** 6.4 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or cellar for up to 5 years.

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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