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Perdeberg Shiraz 2014

A deep purple Shiraz, with dark plum, black berry and white pepper flavours. The intensity of the fruit is carried on to the palate where it fills one's mouth with dark, sweet fruit, rounded off by a dash of well managed oak. The aftertaste is long and integrated.

Spicy pizza's, pasta's and BBQ basted meats pair well with this Shiraz.



variety : Shiraz | 100% Shiraz
winery : Perdeberg Wines
winemaker : Riaan Moller
wine of origin : Paarl
analysis : **alc :** 14.12 % vol **rs :** 3.2 g/l **pH :** 3.42 **ta :** 6.0 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Our Unique Proposition
Perdeberg Winery is located in the heart of the Cape Floristic Region near the Paardeberg mountain, a range formerly inhabited by Cape mountain zebra. Proactive conservation efforts are effective in a steady recovery of this threatened species, currently estimated at 4000 animals. Perdeberg offers an Estate quality wine for everyday drinking pleasure at an affordable price, leaving the consumer with post purchase satisfaction not only of the wine, but also for contributing to the conservation of Cape mountain zebra.

in the vineyard :
Our vineyard team, led by Heinie Nel, understands that our terroir is intricately linked to the quality of our wine and its sustainable management lies at the core of our vineyard management practices.

Our vineyards mainly consist of un-irrigated bush vines and are from Wine of Origin Paarl. Due to various micro climates, the characteristics of the wines are very dimensional and develop concentrated fruit flavours. The accolades of the past decade are testament to the quality of our winemaking.

about the harvest: The grapes are handpicked and delivered to the cellar early in the morning.

in the cellar : The grapes are gently crushed whilst using inert gas to prevent oxidation of the juice. White wine grapes are pressed; the juice is separated from the pulp and fermentation follows at 12-14˚C in stainless steel tanks. Lees contact and maturation occurs in stainless steel tanks only. After the primary fermentation of red grapes, the free run wine is pumped off into tanks and the skins are pressed to extract the remaining juice and wine. The pressed wine is blended with the free run wine at the winemaker's discretion. The wine is kept warm and the remaining sugars are converted into alcohol and carbon dioxide. Maturation of up to 18 months, follows in stainless steel tanks with oak staves.

Perdeberg Wines
Paarl
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