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The Dry Land Collection Pinot Noir / Chardonnay 2015

The age old friendship between Pinot Noir and Chardonnay is testimony of the affinity they have for one another, resulting in this aromatic wine with its salmon pink colour. Strawberry, candy floss and raspberry aromas are all attributed to Pinot Noir, while Chardonnay boasts notes of mango, pineapple and fruit salad. The palate is fruity and crisp with a zippy acidity, combining an array of flavours and sensations, leaving you with a fresh and lively aftertaste.

Pair with sushi, prawn salad or fresh oysters for a most memorable experience.



variety : Pinot Noir | Pinot Noir, Chardonnay
winery : Perdeberg Wines
winemaker : Riaan Möller
wine of origin : Paarl
analysis : **alc :** 12.66 % vol **rs :** 1.7 g/l **pH :** 3.46 **ta :** 6.1 g/l
type : Rose **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

021 869 8244

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