

Perdeberg The Dry Land Collection Joseph's Legacy 2014

Black pepper, cedar, biltong spice, cherry, plum and vanilla notes are all prominent on the nose. The palate is structured and bold with layered tones of cloves, spice, coriander and chocolate icing. Over time complexity will increase and aromas are expected to become spicier, leathery with hints of cigar smoke.

Pair with dishes such as flame grilled rump steak, spicy venison, beef casserole or braaied skildpadjies.

variety : Shiraz | 52% Shiraz, 20% Petit Verdot, 15% Cabernet Sauvignon, 8% Malbec, 5% Mourvèdre

winery : Perdeberg Wines

winemaker : Riaan Möller

wine of origin : Paarl

analysis : alc : 14.29 % vol rs : 2.8 g/l pH : 3.49 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

The Platter's SA Wine Guide 2018 - 4 stars

2016 International Wine & Spirit Competition's (IWSC) - Silver

2015 Veritas Awards - Bronze Medal

Joseph's Legacy is a tribute to Perdeberg's legendary winemaker, Joseph Huskisson, who was a visionary in his time at Perdeberg from 1956-1994.

This wine was motivated by passion, tradition and the philosophy behind Dry Land Viticulture and Winemaking. Only the best barrels from the 2012 vintage were selected for this magnificent blend.

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.

Vineyard Yield: 8 t/ha

Vineyard Age: 20

Soil type: Malmesbury shale's

Type of climate: Moderate sunny days with cool nights and sea breezes from both Atlantic and Indian Ocean in the afternoon.

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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