

Perdeberg The Dry Land Collection Courageous' Barrel Fermented Chenin Blanc 2018

Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

Pair with dishes such as seafood casserole, chicken curry or fragrant cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Albertus Louw

wine of origin : Paarl

analysis : alc : 13.62 % vol rs : 4.7 g/l pH : 3.33 ta : 5.9 g/l

type : White **style :** Dry **wooded**

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

2019 Veritas Wine Awards - Double Gold

ageing :

Ready to be enjoyed now with the potential to age further for eight years.

Enjoy now or cellar for up to 5 years.

Perdeberg Wines, basking in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

in the vineyard :

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

The grapes are harvested from two vineyards 26 and 32 years old in the Perdeberg area. The soils are mainly decomposed granite and glenrosa. The vines are in natural balance, giving a low yield of 7 tons per hectare to enhance fruit complexity.

in the cellar :

The grapes are harvested by hand and delivered in crates. After the grapes are de-stemmed, skin contact is given for 3 hours and the juice are extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness of the dry land grapes are infused into the wines. For the Barrel Fermented Chenin Blanc, fermentation takes place in 500L barrels with selected wine yeast. French Oak barrels are used to lend more complexity to the wine and have a good rest for 10 months in the barrels.

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in 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.



Perdeberg Wines

Paarl

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