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Perdeberg The Classic Collection Chenin Blanc 2019

A tropical nose with guava, fruit salad and kiwifruit. The palate is fresh and crisp.

Enjoy with seafood; salads; lightly flavoured pasta, pizza.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Albertus Louw
wine of origin : Paarl
analysis : **alc :** 13.18 % vol **rs :** 1.6 g/l **pH :** 3.45 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



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 :
Moderate sunny days with cool nights and sea breezes from both Atlantic and Indian Ocean in the afternoon.
Region: Coastal Region
Vineyard Yield: 6 - 8 t/ha
Vineyard Age: 20
Soil type: Malmesbury shale's

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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