

Perdeberg The Vineyard Collection Pinotage 2018

Prunes, cherries and ripe berry notes with hints of vanilla oak. The palate is filled with ripe fruit and rich tannins with a long aftertaste.

Pairs well with tuna steak, roasted pork shoulder, barbeque lamb ribs or matured cheese.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Albertus Louw

wine of origin : Paarl

analysis : alc : 14.37 % vol rs : 3.2 g/l pH : 3.48 ta : 6.1 g/l

type : Red **style :** Dry **wooded**

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

Our Vineyard Collection Wines are made from specific vineyards, each with its unique character for its cultivar and terroir. For this reason, all wines in the range are of single cultivar.

in the vineyard :

The grapes are harvested from 32 year vineyards in the Perdeberg area. The soils are mainly decomposed granite and glenrosa.

about the harvest: The grapes are harvested in the early morning when it is still cool.

in the cellar :

After the grapes are de-stemmed, skin contact is given for 2 days to extract colour and flavour. The fermentation is in stainless steel tanks with regular pump over during the fermentation. After fermentation the wine is racked and malolactic fermentation is done in tanks with a part of the wine also aged in 300 litre barrels.



Perdeberg Wines

Paarl

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