

Perdeberg The Vineyard Collection Shiraz 2018

A deep purple colour with plum, black berry and white pepper flavours filling the glass. The intensity of the fruit carries through to the palate and fills one's mouth with dark, rich fruit flavours rounded off by well managed oak. The aftertaste is long and integrated.

Enjoy with pizza, pasta and BBQ based meats. Suitable for vegetarians, but not for vegans.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Riaan Möller

wine of origin : Paarl

analysis : alc : 13.55 % vol rs : 4.6 g/l pH : 3.48 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

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

2015 Veritas Awards - Silver Medal

in the vineyard :

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

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.

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 apart of the wine also aged in 300 litre barrels.



Perdeberg Wines

Paarl

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