

## Perdeberg The Classic Collection Cabernet Sauvignon 2018

A dark purple Cabernet, with a blackcurrant and cherry nose.  
The palate experiences dark fruit and hints of vanilla. The aftertaste is long and smooth.

Lamb curry; roast beef or steak are excellent partners with this wine.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Perdeberg Wines

**winemaker :** Riaan Moller

**wine of origin :** Paarl

**analysis :** alc : 14.08 % vol    rs : 4.2 g/l    pH : 3.59    ta : 5.2 g/l    va : 0.48 g/l

**type :** Red    **style :** Dry    **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.

**Words from Michael Olivier:** "Cabernet Sauvignon is perhaps the world's best known red wine and it has many ideal food partners. Red meats from the barbecue, oven, casserole or grill are perfect partners. Hearty vegetarian foods call for this wine. The tannins are ripe and juicy which means it can also be a match to curry, from the most delicate to something hot from the tandoori oven. Cabernet Sauvignon cools and soothes the palate."

**in the vineyard :** Our vineyard team, led by Heinie Nel, understands that our terroir is intricately linked to the quality of our wine and its sustainable management lies at the core of our vineyard management practices.

Our vineyards mainly consist of un-irrigated bush vines and are from Wine of Origin Paarl. Due to various micro climates, the characteristics of the wines are very dimensional and develop concentrated fruit flavours. The accolades of the past decade are testament to the quality of our winemaking.

**about the harvest:** The grapes are handpicked and delivered to the cellar early in the morning.

## Perdeberg Wines

Paarl

021 869 8244

[www.perdeberg.co.za](http://www.perdeberg.co.za)

