

Perdeberg The Dry Land Collection Tenacious Shiraz 2019

This modern-day Shiraz is a fine example of a wine made from vineyards grown under Dry Land conditions. As is the case when using small berries, this wine shows a voluptuous bouquet and a rich aftertaste, leaving you with much food of thought. The palate shows tones of mulberries, cherries and fynbos, while the structure is broad with delicate tannins and a fresh aftermath.

This wine pairs well with tuna steak, lamb tikka masala or glazed pork ribs.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Paarl

analysis : alc : 14.15 % vol rs : 3.4 g/l pH : 3.59 ta : 5.8 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

ageing : Ready to be enjoyed now with the potential to mature for up to twelve years and beyond.

This is a vegan-friendly wine, suitable for both vegetarians and vegans.

in the cellar : After the grapes were de-stemmed, the berries were sorted and cold maceration was given for two days. The wine was fermented in stainless steel tanks for five days with regular pump-overs.

Made in a rich and complex wooded style, this wine was matured in 300-and-500 litre French and American oak barrels for eighteen months. These oak barrels were a combination of new and old, with about twenty percent of the barrels being new oak. Once bottled, the wine was aged for a further twelve to eighteen months.



Perdeberg Wines

Paarl

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