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Perdeberg The Classic Collection Chenin Blanc 2022

Succulent tropical fruit aromas like white pear, guava and kiwifruit are all prominent on the nose and follow through to the palate with a crisp and zingy finish.

Enjoy this easy-drinking, unwooded wine as an aperitif or paired with summer favourites such as creamy goat's cheese, summer salads, sushi, pasta or pizzas.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Albertus Louw
wine of origin : Paarl
analysis : **alc :** 13.86 % vol **rs :** 2.1 g/l **pH :** 3.57 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Perdeberg Wines, nestled in the shadow of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebras that once roamed its foothills, mistaken for wild horses by the Dutch. Established in 1941, our wines are rooted in a tradition of producing award-winning wines grown in various microclimates in the area. The superior quality of dryland vineyards and our innovative winemaking techniques combine to produce premium wines of world-class quality. Our Classic Collection of wines is made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

in the vineyard : The soil is mostly decomposed granite and sandstone that is well suited for vineyards in dryland conditions. No irrigation is given in the vineyard, and they rely only on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours

about the harvest: The grapes were harvested from the Paarl and Swartland regions. The grapes were picked early in the morning by hand.

in the cellar : After receiving the grapes, it was de-stemmed and 3 hours of skin contact was given. The juice was cleaned using flotation before fermentation. Great care was taken that only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks for 15 days at a cold temperature and a selected yeast was added to achieve the correct style. The wine was aged on the lees for three months before bottling.

Perdeberg Wines

Paarl
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