

## Perdeberg Soft Smooth Red 2021

A blend that offers soft tannins and fragrantly fresh notes of ripe, dark fruit. A touch of oak adds complexity and substance to a wine that bursts with fruity flavours and complements all social occasions.

Whether you prefer a delicious pizza, a mild curry or hearty winter stew, this wine pairs perfectly with all of them.

**variety :** Shiraz | Shiraz, Cinsaut, Cabernet Sauvignon

**winery :** Perdeberg Wines

**winemaker :** Albertus Louw & Andri Le Roux

**wine of origin :** Western Cape

**analysis :** alc : 14.26 % vol   rs : 15.1 g/l   pH : 3.5   ta : 5.4 g/l

**type :** Red   **style :** Off Dry   **body :** Soft   **taste :** Fruity   **wooded**

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

**ageing :** Ready to be enjoyed now or within two years.

Perdeberg Wines, nestled in the shadow of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra 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 micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality. An easy-drinking and fruit-driven wine style for the aspiring wine drinker. The wine style bridges the gap between semi-sweet and dry wine resulting in wine that can be enjoyed by young and old alike.

**in the vineyard :** Combinations of trellised and bush vines were used from ab selection of regions in the Western Cape. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine

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

**in the cellar :** The grapes are gently crushed whilst using inert gas to prevent oxidation of the juice. White wine grapes are pressed; the juice is separated from the pulp and fermentation follows at 12-14°C in stainless steel tanks. Lees contact and maturation occurs in stainless steel tanks only. After the primary fermentation of red grapes, the free run wine is pumped off into tanks and the skins are pressed to extract the remaining juice and wine. The pressed wine is blended with the free run wine at the winemaker's discretion. The wine is kept warm and the remaining sugars are converted into alcohol and carbon dioxide. Maturation of up to 18 months, follows in stainless steel tanks with oak staves.



### Perdeberg Wines

Paarl

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