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Perdeberg The Classic Collection Shiraz 2021

A deep purple Shiraz with a fusion of dark plum, blackberry and white pepper flavours. A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak followed with a lingering aftertaste

Enjoy this wine paired with spicy pizzas, pasta or BBQ basted meats
This is a vegan friendly wine, suitable for both vegetarians and vegans.



variety : Shiraz | 100% Shiraz
winery : Perdeberg Wines
winemaker : Albertus Louw & Andri Le Roux
wine of origin : Paarl
analysis : **alc :** 14.26 % vol **rs :** 4.9 g/l **pH :** 3.44 **ta :** 5.5 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready to be enjoyed now or within the next three 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.

Our Classic collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own

in the vineyard : The grapes were harvested from the Paarl and Swartland region. The soil types are mostly Malmesbury Shales, Granite and Glenrosa that is well suited for vineyards in dryland conditions. Very little irrigation in the vineyards as they need to survive mostly on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours. The 2021 vintage was later than normal with grapes picked two weeks later.The growing season was cool with good conditions and low disease risk. The harvest period was also cooler than normal with no heat waves and some rainy days during harvest. The vintage was good in terms of quality and the wines show good ageing potential.

about the harvest: The grapes were harvested in the early morning.

in the cellar : Grapes were de-stemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pump overs for seven days. During malolactic fermentation, French and American oak staves were added to help with the complexity of the wine. The wine was aged on the wood for eight months.

Perdeberg Wines
Paarl
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