

## Perdeberg Cabernet Sauvignon 2022

Produced in a modern style to ensure early enjoyment. Aromas of blackcurrants, blueberries and mocha undertones are evident on the nose whilst soft smooth tannins create a velvety mouthfeel for a rich, lingering finish.

Enjoy this wine amongst friends or paired with robust meat dishes like kudu fillet, duck breast or lamb chops.

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

**winery** : Perdeberg Wines

**winemaker** : Arthur Basson

**wine of origin** : Coastal Region

**analysis** : **alc** : 14.37 % vol **rs** : 4.5 g/l **pH** : 3.56 **ta** : 5.8 g/l **va** : 0.48 g/l

**type** : Red **style** : Dry **taste** : Fruity **wooded** **vegetarian**

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

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

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, 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 and Glenrosa which are well suited for vineyards in dryland conditions. Very little irrigation is given in the vineyards and they need to survive mostly on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours.

**in the cellar** : The grapes were harvested in the early morning. 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 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

021 869 8244

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