

## Perdeberg The Vineyard Collection Grenache Blanc 2023

White pear, stone fruit and grapefruit flavours are dominant with a fruity finish on the aftertaste.

This wine will pair well with fish, poultry or prawn dishes and is an ideal match for spicy tacos. Best served chilled.

**variety** : Grenache blanc | 100% Grenache Blanc

**winery** : Perdeberg Wines

**winemaker** : Albertus Louw

**wine of origin** : Paarl

**analysis** : alc : 14.24 % vol rs : 4.3 g/l pH : 3.39 ta : 6.3 g/l

**type** : White **style** : Dry **taste** : Fruity

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

2023 Tim Atkin SA Special Report - 90 points

2023 Michelangelo Awards - Silver

**ageing** : Ready to be enjoyed now with the potential to age further for two to three years.

The wines in our Vineyard Collection range are produced from the fruit of specific vineyard blocks, each with its unique character for its cultivar and terroir. Made in an elegant and new world style, these wines make the perfect accompaniment to any social occasion.

**in the vineyard** : Grenache Blanc is one of the world's most widely planted grape varieties, yielding wines with stone fruit aromas making it a very popular varietal. Its vigorous canopy makes Grenache Blanc ideal for dry climates, letting the cultivar flourish in dryland conditions. The grapes were hand harvested in the early morning, mid-February at 23 and 24° Balling from two vineyards in the Agter-Paarl and Paardeberg area. The average age of these two vineyards is fifteen years. The soils consist of decomposed granite, sandstone, and Malmesbury shales, with no irrigation used, thus only relying on winter rainfall. These growing conditions ensure that the berries are small with high levels of fruit concentration.

**about the harvest**: The 2023 vintage was one of the most interesting vintages of all time. The growing season started early and we experienced a very dry Spring with low rainfall during this period. We received good rainfall in early December which was needed at that stage. The growing season was cool with good growth in the vineyards. We started the harvest 10 days earlier than in 2022 and had very good weather conditions in the first half of the harvest with no extreme heat days.

**in the cellar** : After the grapes were de-stemmed, two-hour skin contact followed with only clear, free-run juice extracted. 70% of the wine was fermented in stainless steel tanks and aged on the lees for three months, and a further 30% of the wine was fermented and aged for six months in 500-litre French oak barrels on the lees. No malolactic fermentation, ensuring the wine's fresh acidity is retained.



### Perdeberg Wines

Paarl

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