

## Perdeberg The Dry Land Collection Longevity Natural Sweet Chenin Blanc 2019

With its appealing deep gold colour, enticing aromas and vibrant vibrant mouthfeel, this wine is made to please. Marmalade and honeycomb aromas with a hint of ginger are all prominent on the nose. The palate is viscose and voluptuous.

Enjoy as dessert or pair with the likes of koeksisters or matured cheese.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Perdeberg Wines

**winemaker :** Albertus Louw

**wine of origin :** Paarl

**analysis :** alc : 8.8 % vol    rs : 231.4 g/l    pH : 3.56    ta : 8.1 g/l

**type :** Dessert    **style :** Sweet    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

2023 Veritas Awards - Gold

2023 Michelangelo Awards - Double Gold

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

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. These wines are made in a New World style, complex with ample fruit and structure.

### **in the vineyard :**

The grapes come from an 18-year-old vineyard in the Paarl area. The soils are Malmesbury shales, that are deep and strong in structure. These vineyard blocks receive little to no irrigation as they primarily rely on winter rainfall.

**about the harvest:** The 2019 vintage was another extremely dry year for South African wines with a low production rate. These extreme drought conditions resulted in small berries with an intense concentration of fruit.

The grapes were hand-harvested from an 18-year-old vineyard on a five-wired trellised system in the Paarl area. Harvesting took place in mid-April at a minimum of 40° Balling in the early morning when it was still cool. Once the sugar reached 23° Balling, the clusters were snapped and our natural "Dry on Vine" process was followed until approximately eighty percent raisin status was obtained.

**in the cellar :** After the grapes were de-stemmed, skin contact was given for two days with regular juice pump-overs. This ensures that ripe flavours are extracted from the skins and raisins. Only pressed juice was used, and great care was taken that the juice was clear before fermentation started to ensure the pure, concentrated fruit in the wine. The wine was thermo-flashed once it reached the required sugar levels. The wine was cross-flowed and transferred into barrels for maturation. Made in a rich, sweet, lightly wooded style, this Chenin Blanc was matured in 500L French oak barrels for six to eight months and was aged for a further twelve months in the bottle.



## Perdeberg Wines

Paarl

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