

## Perdeberg G.O.A.T Old Vine Chenin Blanc 2023

White pear, quince and ripe tropical flavours on the nose. A rich palate with fresh acidity and hints of lemon and citrus.

Enjoy this complex fresh wine as an aperitif or paired with summer favourites such as seafood paella, creamy pasta or pizza.

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

**winery :** Perdeberg Wines

**winemaker :** Andri le Roux

**wine of origin :** Paarl

**analysis :** alc : 14.15 % vol    rs : 3.4 g/l    pH : 3.47    ta : 6.0 g/l

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

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

2024 Top 100 NWC - Double Platinum

Could the original also be the greatest of all time?

In 1655, when Jan van Riebeeck planted the first imported vine cuttings on Cape soil, Chenin Blanc was one of the chosen few cultivars that would form the foundation for an entire industry. Had he known then that this noble grape would rise from relative obscurity to prized showpiece, more than three centuries later?

Long known as Steen by local vintners, Chenin Blanc gained a reputation as a dependable workhorse due to its incredible versatility. Indeed it has traditionally been used for applications as diverse as brandy making, dry and sweeter styles, sparkling and still wines, even blends. But evolving in the 21st century, Chenin Blanc has proved itself capable of producing world-class varietal wines, particularly from characterful old vines. It has reinvented itself to a pedigreed stallion, delivering sought-after wines of great depth and complexity. Staking a solid claim as the G.O.A.T.

**in the vineyard :** The grapes were harvested from a 35 year old bush vine vineyard in the Agter- Paarl. The soil is mostly decomposed granite that is well suited for Chenin Blanc vineyards in dryland conditions. No irrigation is given in the vineyard, and the vines rely only on natural rainfall. The berries are small due to the natural balance in the vines and gives good natural acidity and concentrated fruit flavours.

**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 :** The grapes were picked in the early morning by hand. After receiving the grapes, it was de-stemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation. Great care was taken that only clear juice was used for the fermentation. 90% of the wine was fermented in stainless steel tanks at cold temperatures to ensure fruit purity. The other 10% of the wine was fermented in 500-liter French oak barrels. The barrel component was fermented naturally to add to the complexity and mouth feel of the wine. The wine was aged on the lees for six months before bottling



# Perdeberg Wines

Paarl

021 869 8244

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

