

Perdeberg The Vineyard Collection Pinot Noir Chardonnay 2023

The age-old friendship between Pinot Noir and Chardonnay is testimony of the affinity they have for one another, resulting in this aromatic wine with its salmon pink colour. The bouquet is strawberry and raspberry aromas from the Pinot Noir; and lemon zest, pineapple and fruit salad from the Chardonnay. The palate has fruity and crisp with zippy acidity, leaving you with fresh and lively lemon and lime aftertaste.

Pair with sushi, prawn salad or fresh oysters for a most memorable experience.

variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay

winery : Perdeberg Wines

winemaker : Andri Le Roux

wine of origin : Coastal Region

analysis : alc : 13.1 % vol rs : 6 g/l pH : 3.28 ta : 6.2 g/l

type : Red **style** : Dry **body** : Light **taste** : Fruity **vegetarian**

pack : Bottle **size** : 750ml **closure** : 0

2023 Veritas Awards - Gold

ageing : Ready to be enjoyed now. Best served chilled.

The Vineyard Collection wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new world style that makes the perfect accompaniment to any social occasion.

in the vineyard : These vines are 13 years old. The vineyards' soils are decomposed granite and Malmesbury shales. These vineyards receive very little irrigation and this ensures that the berries are small with good 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 period with low rainfall during this period. We received good rainfall in early the December that 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 we had very good weather conditions in the first half of the harvest with no extreme heat days.

The grapes were harvested at the end of January at a minimum of 20° Balling in the early morning when it was still cool.

in the cellar : After the grapes were de-stemmed, skin contact was given for a few hours and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that the juice was clear before fermentation. The wine was fermented within stainless steel tanks to ensure the pure, concentrated fruitiness of grapes infused into the wines. No lees contact is given.



Perdeberg Wines

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