

Perdeberg The Dry Land Collection Joseph's Legacy 2020

This Shiraz-led blend is dark red in colour. On the bouquet, black pepper, dried spice, cherry, red berries and vanilla notes are all prominent on the nose. The palate is structured but elegant with layered tones, spices, peppery notes and red berries. The tannins are smooth with a silky finish.

This wine pairs well with flame-grilled rump steak, spicy venison, beef casserole, and butter chicken.

variety : Shiraz | 60% Shiraz, 22% Grenache Noir, 10% Mouvèdre, 8% Cinsault

winery : Perdeberg Wines

winemaker : Albertus Louw

wine of origin : Paarl

analysis : alc : 14.16 % vol rs : 3.6 g/l pH : 3.36 ta : 6 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

2023 Veritas Awards - Gold

ageing : This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

Under extreme conditions, Mother Nature provides its best fruit. The Dry Land Collection wines pays homage to its testing terroir, showcasing the uniqueness of wines produced from dry land vineyards. Created in a new world style, these wines are complex with ample fruit and structure. Each wine holds a symbolic name that shares a characteristic of its source.

Joseph's Legacy is a tribute to Perdeberg's legendary winemaker, Joseph Huskisson, who was a visionary during his time at Perdeberg from 1956 to 1994.

in the vineyard : Sourced from selected dry land vineyards in the Paarl area, each varietal was hand-harvested separately to ensure all the fruit reached the cellar at its optimal ripeness. The soil consists of decomposed granite, Glenrosa, and Malmesbury shales. These vineyard blocks have no irrigation as they primarily rely on winter rainfall. The age-old tradition of dry land viticulture produces excellent quality grapes under these growing conditions with small berries and concentrated fruit flavours.

about the harvest: Harvesting took place on a cool, early morning in mid-February 25° Balling.

in the cellar : The grapes were de-stemmed, whereafter berry sorting to remove any unwanted berries and cold maceration took place for two days. The wine was fermented in stainless steel tanks for seven days with regular pump-overs. The wine was made in an elegant and complex wooded style and matured in 500-litre French oak barrels for 18 months, where the winemaker selects only the best barrels to create this magnificent blend. These oak barrels were a combination of new and old, with twenty percent of the barrels being new oak. Once bottled, the wine was aged a further 12 to 18 months.



Perdeberg Wines

Paarl

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