

Perdeberg The Vineyard Collection Pinotage 2021

Prunes, cherries and ripe berry notes with hints of vanilla oak. The palate is filled with ripe fruit and rich tannins with a long aftertaste.

This wine will pair well with tuna steak, roasted pork shoulder, barbeque lamb ribs or matured cheese.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Coastal Region

analysis : alc : 14.35 % vol rs : 4.0 g/l pH : 3.52 ta : 3.52 g/l

type : Red **style :** Dry **wooded** **vegetarian**

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

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 : The grapes were harvested from 27-year-old and 28-year-old bushvine vineyard blocks in the Coastal region. Harvesting took place in February at a minimum of 25° Balling in the early morning when it was still cool. The soil, a combination of decomposed granite and Malmesbury shales, is deep and strong in structure with no irrigation used, thus solely relying on winter rainfall.

in the cellar : After the grapes were de-stemmed, cold maceration took place for two days. The wine was then fermented in stainless steel tanks for five days with regular pump-overs. Maturation took place for twelve months in 300- and 500-litre French and American oak barrels. A combination of old and new oak barrels was used, with about fifteen percent new oak barrels. Once bottled, the wine was aged further for one month before being released.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za