

Perdeberg The Dry Land Collection Conqueror Cabernet Sauvignon 2020

This bold wine is a true reflection of a modern-day Cabernet Sauvignon, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich and darker in colour.

Hints of prune, blackberry, blueberry and vanilla on the nose. The palate is structured with soft tannins that end in a long finish.

This bold wine is best enjoyed on cold winter evenings in front of the fireplace whilst enjoying dishes like beef korma, spiced ostrich steak or oxtail casserole.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Paarl

analysis : alc : 14.11 % vol rs : 3.4 g/l pH : 3.58 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**

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

ageing : This wine will grow in complexity over time and can be aged under optimal conditions for a further three to five 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. The wine is made in a new world style, complex with ample fruit and structure

in the vineyard : The grapes were hand-harvested in small crates from 19-year-old vineyards in the Perdeberg area. Harvesting took place in early-morning February at a minimum of 25° Balling when it was still cool. The soils are mainly composed of Malmesbury shales, decomposed granite and Glenrosa.

in the cellar : When the grapes entered the cellar they were de-stemmed and sorted to remove any unwanted green berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days with regular pump-overs for five days. Made in a rich and complex wooded style, this wine was matured in 300-and-500 litre French oak barrels for eighteen months. These oak barrels were a combination of new and old, with about thirty-five percent of the barrels being new oak. Once bottled, the wine was aged a further twelve to eighteen months.



Perdeberg Wines

Paarl

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