

Perdeberg Rex Equus Pioneer's Blend 2019

Dark berries, blue berries and dried spice on the nose. Cherries and vanilla on the palate. Rich and elegant with a well-balanced tannin structure and lingering aftertaste.

This wine pairs exceptionally well with premium cuts of meat. A fine choice for Grilled ribeye steak served with Béarnaise sauce and potato Dauphinoise, or roast leg of lamb and potato Grand Mère.

variety : Malbec | 38% Malbec, 35% cabernet Sauvignon, 17% Merlot, 10% Petit Verdot

winery : Perdeberg Wines

winemaker : Albertus Louw

wine of origin : Paarl

analysis : alc : 14.16 % vol rs : 2.91 g/l pH : 3.55 ta : 14.16 g/l

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

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

ageing : Ready to be enjoyed now with the potential to age further for seven to 8 years.

A true reflection of Perdeberg. Rex Equus Limited Release was inspired by the 80 years of quality and excellence followed by the pioneers of Perdeberg. Although the wine is influenced by French flair and elegance, it is made from four Bordeaux cultivars and is as proudly South African as can be.

in the vineyard : Only grapes from the best selected blocks and from the best parts of these blocks were used, combining the best selected terroir for each of the cultivars. The average yield is 6 t/ha with dryland growing conditions playing an integral part of fruit quality and intensity. The grapes were hand-picked at optimal ripeness and harvested in small batches.

about the harvest: The 2019 vintage tells a tale of endurance as challenging weather conditions providing smaller crops. Perdeberg's wines from this vintage stands out in terms of quality and elegance. Additionally, smaller berries contributed towards enhanced red fruit flavours.

in the cellar : Managed with the utmost care in the cellar, berry sorting took place prior to fermentation as to remove any unwanted berries. Fermentation took place for 7 days in small stainless-steel tanks with regular pump-overs of the fermenting must to extract the flavour, colour and structure from the skins. After racking, the wine was put to barrel for malolactic fermentation. The wine spent a total of 18 months in 500L French Oak barrels, whereby only the best barrels were selected and blended to create a harmony of flavours and balance in the wine.



Perdeberg Wines

Paarl

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