

Perdeberg The Vineyard Collection Chenin Blanc 2023

Pear, peach and tropical notes are all prominent on a very generous nose. The palate is rich, but still fresh with hints of citrus and litchi.

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Best served chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 13.49 % vol rs : 2.1 g/l pH : 3.51 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

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

2024 National Wine Challenge - Double Silver

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.

about the harvest: The grapes were harvested from a 38-year-old bushvine vineyard in the Agter-Paarl region. Harvesting took place in mid-February at a minimum of 22° Balling in the early morning when it was still cool. The soils, composed of decomposed granite, are deep and strong in structure as no irrigation was used in these vineyard blocks. The vineyards rely on winter rainfall.

in the cellar : After the grapes were de-stemmed, skin contact was given for two 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 the grapes were infused into the wines. The wine was aged on the lees for three months to ensure complexity and longevity.



Perdeberg Wines

Paarl

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