

Perdeberg The Vineyard Collection Malbec 2022

Dark berry and cherry flavours fills the glass with hints of dried spices and cloves. The palate is rich and ends with sweet ripe fruit flavours.

This wine will pair well with hearty meat dishes such as beef casserole, steak or lamb curry. Best served slightly chilled.

variety : Malbec | 100% Malbec

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 13.93 % vol rs : 4.3 g/l pH : 3.66 ta : 5.6 g/l va : 0.45 g/l

type : Red **style :** Dry

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

The wines in our Vineyard Collection range are produced from the fruit of specific vineyard blocks, each with its unique character for its cultivar and terroir. Made in an elegant and new world style, these wines make the perfect accompaniment to any social occasion.

in the vineyard : Malbec is a vigorously growing vine with thick skinned berries that produce wines with intense color and structure. The grapes were harvested in February from an eleven-year-old vineyard at 25° Balling in the early morning while the grapes were still cold. The soil is mainly Malmesbury shales. No irrigation was used in these vineyard blocks as it only relies on winter rainfall.

in the cellar : After the grapes were de-stemmed, cold maceration took place for two days. The wine was fermented in stainless steel tanks for seven days with regular pump-overs Malolactic fermentation and maturation took place over eighteen months in 500-litre French oak barrels to display a rich and complex, wooded style wine. 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

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