

Perdeberg The Vineyard Collection Pinotage 2022

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.

This is a vegan-friendly wine, suitable for both vegetarians and vegans.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : **alc** : 14.3 % vol **rs** : 2.91 g/l **pH** : 3.5 **ta** : 5.38 g/l

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

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

ageing : Ready to be enjoyed now with the potential to age further for three to five years.

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 old bush vine vineyards in the Paarl 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 five percent new oak barrels. Once bottled, the wine was aged further for one month before being released.



Perdeberg Wines

Paarl

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