

Perdeberg The Dry Land Collection Tenacious Shiraz 2020

This modern-day Shiraz is a fine example of a wine made from vineyards grown under Dry Land conditions. As is the case when using small berries, this wine shows a voluptuous bouquet and a rich aftertaste, leaving you with much food for thought.

The nose is spicy with a hint of white pepper, cloves, fresh tobacco and violets. The palate shows tones of mulberries, cherries and fynbos, while the structure is broad with delicate tannins and a fresh aftermath.

This wine pairs well with tuna steak, lamb tikka masala or glazed pork ribs.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.62 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : Ready to be enjoyed now with the potential to mature for up to twelve years and beyond.

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 2020 growing season was good, with much improved winter rainfall after the drought period between 2016–2018. The vineyards had good growth, and the growing season was relatively cool with low disease pressure. The season was normal in terms of ripening, and the grapes were harvested on long-term average intake dates. The crop was of average size, with small berries that helped with fruit concentration.

about the harvest: The grapes were harvested in early-morning February from 14-year-old vineyards on a seven-wired trellised system in the Paarl area. Harvesting took place at a minimum of 25° Balling in the early morning when it was still cool. The soils, a combination of decomposed granite and Malmesbury shales, are deep and strong in structure. These vineyard blocks received little to no irrigation as they primarily rely on winter rainfall.

in the cellar : After the grapes were de-stemmed, the berries were sorted and cold maceration was given for two days. The wine was fermented in stainless steel tanks for five days with regular pump-overs. Made in a rich and complex wooded style, this wine was matured in 500 litre French and American oak barrels for eighteen months. These oak barrels were a combination of new and old, with about twenty percent of the barrels being new oak. Once bottled, the wine was aged for a further twelve to eighteen months.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za