

Perdeberg The Dry Land Collection Resolve Pinotage 2021

Colour: Deep red

Bouquet: On the nose this wine shows a distinctive spiciness with undertones of fresh cherries and dark berry and plums.

Taste: The palate boasts ample fruit and charisma, with a luscious tannin structure that will evolve in taste and texture over the coming years.

It is a known fact that Pinotage vineyards flourish under dryland conditions. The dark colour, explicit aromatics and juicy structure of this wine is a testament to this traditional way of grape farming.

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

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Paarl

analysis : alc : 14.26 % vol rs : 2.4 g/l pH : 3.68 ta : 5.5 g/l

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

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

2025 Wine Magazine Prescient Pinotage Report - 91 Points

2025 Michelangelo International Wine & Spirits Awards - Gold

ageing :

Ready to be enjoyed now with the potential to age further for eight to ten years.

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 grapes were harvested from two 14- and 27-year old vineyard blocks in the Paarl area. Harvesting took place in February 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 used little to no irrigation as they primarily relied on winter rainfall.

about the harvest: The 2021 vintage was later than normal with grapes picked two weeks later. The growing season was cool with good conditions and low disease risk. The harvest period was also cooler than normal with no heat waves and some rainy days during harvest. The vintage was good in terms of quality and the wines show good ageing potential.

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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 300-and-500 litre French oak barrels for eighteen months. A combination of new and old barrels were used, with about thirty percent of the barrels being new oak. Once bottled, the wine was aged a further twelve months.



Perdeberg Wines
Paarl

021 869 8244
www.perdeberg.co.za