

Perdeberg The Dry Land Collection Fortitude Fortified Chenin Blanc 2022

Colour: Deep gold.

Bouquet: Dried apricots, ripe yellow fruit with hints of peach.

Taste: Litchi, candied citrus with undertones of honeycomb. Fresh full palate.

This wine pairs well with puddings, cheese platters or butternut soup.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Natalie Kuhne

wine of origin : Paarl

analysis : alc : 16.25 % vol rs : 237.5 g/l pH : 3.64 ta : 6.2 g/l

type : Fortified **style** : Sticky **body** : Full **taste** : Fruity wooded vegetarian

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

2024 Michelangelo Awards - Platinum

2024 Global Chenin Blanc Masters - Gold

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

Under extreme conditions, Mother Nature provides its best fruit. The Dry Land Collection Wines pays homage to its testing terroir, showcasing the uniqueness of wines produced from dry land vineyards. Created in a new world style, these wines are complex with ample fruit and structure. Each wine holds a symbolic name that shares a characteristic of its source.

in the vineyard : The grapes were harvested from the Agter-Paarl region from a bush vine vineyard. The soil is mostly decomposed granite, which is well suited for vineyards in dryland conditions. No irrigation was given in the vineyard and they rely only on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours.

Age of vines: 23 years

about the harvest: The 2022 vintage is one of the longest and latest vintages in history. The growing season started very well due to a cold wet winter with sufficient soil moisture. The growing season was cool with good growth in the vineyards. We however experienced extreme heat conditions in January and February that had an impact on the harvest.

Average yield: 8 tonnes per hectare

in the cellar : Grapes were harvested by hand, destemmed and crushed. Skin contact was given for two days with regular pump overs to ensure that all the flavours were extracted from the skins. The juice was clarified and then fortified with wine spirits. The fortified wine was then transferred to barrels and matured in 500-litre French oak second-fill barrels for 12 months.

Perdeberg Wines

Paarl

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