

## Perdeberg Chenin Blanc 2024

Colour: Pale straw.

Bouquet: Tropical notes of white pear, guava and kiwifruit.

Taste: A crisp palate with a zesty finish.

Enjoy this easy-drinking, unwooded wine as an aperitif or paired with summer favourites such as summer salads, sushi, pasta or pizza.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Perdeberg Wines

**winemaker** : Lodewyk Botha

**wine of origin** : Coastal Region

**analysis** : alc : 13.62 % vol   rs : 2.5 g/l   pH : 3.44   ta : 5.8 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Fruity   **wooded**

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

2025 Fine Wine Awards - Silver

**ageing** : Ready to be enjoyed now with the potential to age for two years.

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

**in the vineyard** : The grapes were harvested from the Darling and Stellenbosch regions. The soil consists mostly of decomposed granite and sandstone that are well suited for vineyards in dryland conditions. Little to no irrigation was given in the vineyard, relying only on natural rainfall. The berries are small due to the lack of water and give concentrated fruit flavours. The small berries give great concentrated fruit flavour due to the lack of water it received.

**about the harvest**: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team. The grapes were picked early in the morning by hand.

**in the cellar** : After receiving the grapes, they were de-stemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation took place. Great care was taken that only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks for 15 days at a cold temperature and a selected yeast was added to achieve the fruity style. The wine was aged on the lees for three months before bottling.



### Perdeberg Wines

Paarl

021 869 8244

[www.perdeberg.co.za](http://www.perdeberg.co.za)