

Perdeberg Sauvignon Blanc 2024

Colour: A pale green tinge.

Bouquet: Tropical notes of gooseberry, asparagus and a hint of bell pepper and green figs.

Taste: An abundance of flavours that carry through to a refreshingly crisp finish.

Enjoy this wine with fish or other seafood dishes, lightly flavoured pasta, pizza or risotto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Perdeberg Wines

winemaker : Lodewyk Botha

wine of origin : Coastal Region

analysis : alc : 13.1 % vol rs : 3.5 g/l pH : 3.35 ta : 6.2 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

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

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 Paarl, Darling and Stellenbosch regions. The soil is mostly decomposed granite and sandstone that is well suited for vineyards in dryland conditions. Little to no irrigation is given in the vineyard, relying only on natural rainfall. The berries are small due to the lack of water and give concentrated fruit flavours.

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.

in the cellar : The grapes were picked early in the morning by hand. After receiving the grapes, it was destemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation. 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

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