

## Perdeberg Merlot 2023

Colour: Deep purple-red.

Bouquet: Notes of dark berries, spice and plum.

Taste: Soft smooth tannins and a velvety mouthfeel for a rich, lingering finish.

Enjoy this well-balanced, easy-drinking wine with mild dishes like roast beef, mutton, steak, stew, mushrooms or cheese soufflés.

**variety** : Merlot | 100% Merlot

**winery** : Perdeberg Wines

**winemaker** : Arthur Basson

**wine of origin** : Paarl

**analysis** : **alc** : 13.81 % vol **rs** : 4.0 g/l **pH** : 3.41 **ta** : 5.8 g/l

**type** : Red **style** : Dry **body** : Soft **taste** : Herbaceous **wooded**

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

**ageing** : Ready to be enjoyed now or within the next three 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** : Vineyards are situated in the Paarl and Swartland region.

Malmesbury Shales and Glenrosa soil types are found in this area and are well-suited for vineyards in dryland conditions. Little to no irrigation took place in the vineyards as they needed to survive mostly on natural rainfall. The forming of small berries took place due to the lack of water, which in turn, gives concentrated ripe fruit flavours.

**about the harvest**: The 2023 vintage was one of the most interesting vintages of all time. With an early growing season, we experienced a dry Spring season with low rainfall. We received much-needed precipitation in early December. We experienced a cool growing season with good growth in the vineyards. Harvest started ten days earlier than the previous year with good weather conditions in the first half of the harvest with no extreme heat days.

Harvest took place in the early morning.

**in the cellar** : The grapes were de-stemmed followed by a two- day cold maceration to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pumpovers for seven days. During malolactic fermentation, French oak staves were added to help with the complexity of the wine. The wine was aged on the wood for eight months.



### Perdeberg Wines

Paarl

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