

Perdeberg The Dry Land Collection Fortitude Fortified Chenin Blanc 2023

Colour: Deep gold.

Bouquet: Ripe peaches, apricots and pears.

Taste: Sweet, rounded palate.

This wine pairs well with a sweet treat or matured cheeses.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 15.52 % vol rs : 234.0 g/l pH : 3.47 ta : 6.3 g/l

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

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

2025 Michelangelo International Wine and Spirits Awards - Double Gold

2025 Fine Wine Awards - Gold

2025 Global Chenin Blanc Masters - Gold

2025 James Suckling South Africa Tasting Report - 91

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: Vintage: The 2023 vintage was notably interesting, with an early start, a dry spring, and much-needed rainfall in early December. The growing season was cool, promoting good vineyard growth, and the harvest began 10 days earlier than in 2022 under favourable weather conditions.

Picking date: April 2023

Grape sugar: 38° Balling

in the cellar : Method: The grapes were harvested by hand, destemmed and crushed. Skin contact was given to the juice for two days with regular pumpovers to ensure that all the flavours were extracted. The juice was clarified and then fortified with wine spirits.

Wood maturation: 14 months in barrel. French oak, 500-litre, second-fill.

Bottle maturation: 12 to 18 months.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za