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Perdeberg The Vineyard Collection Grenache Noir 2023



Colour: Medium red
Bouquet: Red berries, cherries and spicy notes.
Taste: Fresh and vibrant with a smooth palate.

This is a true reflection of a modern-day Grenache Noir, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich in flavour.

This wine pairs well with duck, roasted chicken or grilled meat.

variety : Grenache | 100% Grenache Noir
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Paarl
analysis : **alc :** 13.52 % vol **rs :** 3.8 g/l **pH :** 3.39 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : This wine is ready to enjoy now, but with the correct cellaring it has the potential to age for a further three to five years.

The Vineyard Collection Wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new world style that makes the perfect accompaniment to any social occasion.

in the vineyard : Soil Type: Decomposed granite
Age of vines: 9 years
Average yield: 10 tonnes per hectare
Irrigation: Dry land (natural rainfall)

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: February 2023
Grape sugar: 23.5° Balling

in the cellar : Method: After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. For five days, fermentation was done in stainless steel tanks with regular pump-overs.
Wood maturation: 12 months in barrel. French oak, second and third-fill.

Perdeberg Wines

Paarl
021 869 8244
www.perdeberg.co.za