

## Perdeberg The Vineyard Collection Chenin Blanc Cap Classique 2021

Colour: Green

Bouquet: Notes of Granny Smith apples, lime and grapefruit

Taste: A fresh minerality with a biscuity finish.

Serve well-chilled as an aperitif or pair it with oysters and fresh seafood dishes.

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

**winery :** Perdeberg Wines

**winemaker :** Albertus Louw, Natalie Kuhne

**wine of origin :** Paarl

**analysis :** alc : 13.06 % vol rs : 4.6 g/l pH : 3.45 ta : 6.5 g/l

**type :** Cap\_Classique **style :** Off Dry **body :** Light **taste :** Fruity **vegetarian**

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

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**ageing :** Ready to be enjoyed now with a maturation potential of up to four years.  
Best served chilled.

The Vineyard Collection wines are made from specific vineyards, each with its unique character for its cultivar and terroir.

**in the vineyard :** Soil Type: Decomposed granite and Malmesbury shales

Age of vines: 47 (old vine registered: 1977)

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

**about the harvest:** Vintage: The 2021 vintage was later than usual, with grapes picked two weeks later due to a cool growing season with low disease risk. The cooler-than-normal harvest period, with no heat waves and some rainy days, resulted in high-quality wines with good ageing potential.

Picking date: January 2021

Grape sugar: 19° Balling

**in the cellar :** Method: Whole bunches were pressed with no skin contact, and only the best free-run juice was selected. The wine was then settled overnight, and then the clean juice was fermented in stainless steel tanks. The juice was settled for twelve hours, and clear juice was transferred to the fermentation tank for the first alcoholic fermentation. After the fermentation, the wine was stored on the lees for six months without any sulphur addition. The wine was then stabilised and filtered before the addition of sugar and yeast for the second fermentation. The second alcoholic fermentation was done in the bottle under a crown cap. The wine was then aged for at least eighteen months on the lees in the bottle. The wine was disgorged and then corked.



### Perdeberg Wines

Paarl

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