

## Perdeberg The Dry Land Collection Tenacious Shiraz 2021

Colour: Dark purple-red

Bouquet: A spicy nose with hints of white pepper, cloves, fresh tobacco and violets.

Taste: The palate shows tones of mulberries, cherries and fynbos, while the structure is broad with delicate tannins and a fresh aftertaste.

This modern-day Shiraz is a fine example of a wine made from vineyards grown under dryland conditions. As is the case when using small berries, this wine shows a voluptuous bouquet and a rich aftertaste, leaving you with much food for thought.

This wine pairs well with the likes of matured blue cheese, flame-grilled steaks, beef casserole or blueberry cheesecake.

**variety** : Shiraz | 100% Shiraz

**winery** : Perdeberg Wines

**winemaker** : Andri le Roux

**wine of origin** : Coastal Region

**analysis** : alc : 14.11 % vol rs : 3.1 g/l pH : 3.52 ta : 5.7 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

2025 Wine Magazine Prescient - Shiraz Report - 91 Points

**ageing** : Ready to be enjoyed now with the potential to mature for up to eight years.

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

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

Age of vines: 15 years

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: February 2021

Grape sugar: 25° Balling

**in the cellar** : Method: When the grapes entered the cellar, they were gently destemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days with regular pump-overs for five days. Made in a rich and complex wooded style, this wine was matured in 300-and-500 litre French oak barrels. After tasting through all the individual lots our winemaking team decides on the final blend, and the wine is prepared for bottling. Wood maturation: 18 months in barrel. French and American oak with 20% new oak, and the balance in older barrels.

Bottle maturation: 12 to 18 months.

### Perdeberg Wines

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