

Perdeberg The Dry Land Collection Courageous Barrel Fermented Chenin Blanc 2024

Colour: Pale gold

Bouquet: Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine.

Taste: The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 14.1 % vol rs : 3.7 g/l pH : 3.31 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2025 Veritas Awards - Double Gold

2025 Wine Magazine Prescient - Chenin Blanc Report Top 10 + 96 Points

2025 Tim Atkin South Africa Report - 93 points

2025 James Suckling South Africa Tasting Report - 91

2025 Wine Magazine Old Vine Report - 92

2025 The Trophy Wine Show - 93 Points & Top 10 Old Vine

2025 Michelangelo International Wine & Spirits Awards - Gold

2025 Global Fine Wine Challenge Gold - 92 P

2025 Falstaff Chenin Blanc Trophy - 92 Points

2025 Gilbert & Gaillard International Challenge - Double Gold / 93 Points

ageing : Ready to be enjoyed now with the potential to age further for 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 structure. Each wine holds a symbolic name that shares a characteristic of its source.

in the vineyard : Harvested by hand, the grapes used for this exceptional wine are from a certified old vine, 38 years of age, situated in the Paarl area. The soil consists mainly of decomposed granite, ensuring the wine's natural acidity and aging potential. This vineyard block has no irrigation as it primarily relies on winter rainfall.

about the harvest: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team.

Grapes were picked in March 2024 between 23° and 24° Balling.

in the cellar : Method: The grapes were de-stemmed, whereafter skin contact followed for two hours. Great care was taken to ensure clear, free-run juice is extracted before fermentation, as it infuses the pure, concentrated fruitiness of the dry land grapes into the wine. The wine was kept on the lees until bottling, with no lees stirring. No malolactic fermentation took place to keep the natural Chenin Blanc acidity.

Wood maturation: 11 months in French oak barrels. 80% in second-fill & third-fill barrels, and 20% in new French oak barrels.

Bottle maturation: Six months



Perdeberg Wines

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