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Perdeberg The Dry Land Collection Rossouw's Heritage 2023



Colour: Light gold
Bouquet: Citrus, passion fruit, litchi and white pear.
Taste: The palate is rich with vanilla and ends with a crisp acidity.

This wine pairs well with grilled line fish, pasta or chicken.

variety : Chenin Blanc | 63% Chenin Blanc, 13% Grenache Blanc, 12% Viognier, 12% Verdelho
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Coastal Region
analysis : **alc :** 13.78 % vol **rs :** 3.2 g/l **pH :** 3.46 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Fine Wine Awards - Trophy for Best Dry White Blend
2025 Prescient Chenin Blanc Report - 93 points
2025 Tim Atkin South Africa Report - 92 Points
2025 James Suckling South Africa Tasting Report - 92

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 : Soil Type: Decomposed granite, Malmesbury shales, Glenrosa
Age of vines: 38 year old (Chenin), 18 year old (Grenache)
Average yield: 6 tonnes per hectare
Irrigation: Dryland (natural rainfall)

about the harvest: 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 - 24° Balling

in the cellar : 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 acidity of the grapes.

Wood maturation: 50% in 10 months in barrel. French oak, 500-litre, second-fill.
Bottle maturation: 6 months.

Perdeberg Wines

Paarl

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