

## Perdeberg The Dry Land Collection Longevity Natural Sweet Chenin Blanc 2022

Colour: Deep gold.

Bouquet: Marmalade, peach, apricot and honeycomb aromas with a hint of ginger are all prominent on the nose.

Taste: The palate is viscous and voluptuous.

Enjoy as dessert or pair with the likes of koeksisters or matured cheese or other sweet treats.

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

**winery** : Perdeberg Wines

**winemaker** : Andri le Roux

**wine of origin** : Paarl

**analysis** : **alc** : 9.82 % vol **rs** : 274.7 g/l **pH** : 3.54 **ta** : 7.1 g/l

**type** : Dessert **style** : Sweet **body** : Full **taste** : Fruity **wooded**

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

2025 Veritas Awards - Gold

2025 Fine Wine Awards - Gold

2025 Decanter Awards - Gold

2025 Global Chenin Blanc Masters - Gold

2025 Tim Atkin South Africa Report - 93 Points

2025 The Trophy Wine Show - 93 Points

2025 Global Fine Wine Challenge - Gold - 92 P

**ageing** : Ready to be enjoyed now with the potential to age further for 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. These wines are made in a New World style, complex with ample fruit and structure.

**in the vineyard** : Soil Type: Malmesbury shales

Age of vines: 18 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

**about the harvest**: The 2022 vintage is one of the longest and latest vintages in history. The growing season started very well due to a cold wet winter with sufficient soil moisture. The growing season was cool with good growth in the vineyards. We however experienced extreme heat conditions in January and February that had an impact on the harvest.

Picking date: April 2022

Grape sugar: 40° Balling

**in the cellar** : After the grapes were de-stemmed, they were given skin contact for two days with regular pump-overs of the juice. This ensured that ripe flavours were extracted from the skins and raisins. Only pressed juice was used, and great care was taken to ensure that the juice was clear before fermentation started to ensure the pure, concentrated fruit in the wine. The wine was thermo-flashed once it reached the required sugar levels. The wine was cross-flowed and transferred into barrels for maturation.

Wood maturation: 10 - 12 months in barrel. French oak, 500-litre, second-fill

Bottle maturation: 12 months



Perdeberg Wines

**Paarl**

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[www.perdeberg.co.za](http://www.perdeberg.co.za)