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Perdeberg Endura Single Vineyard Chenin Blanc 2023



Colour: Green/Yellow
Bouquet: Notes of ripe stone fruit, citrus and lemon on the nose.
Taste: A rich palate with a fresh acidity and mineral finish.

This wine will pair well with most fish or poultry and is an ideal match for spicy curries.

Serve slightly chilled

variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Albertus Louw
wine of origin : Paarl
analysis : **alc :** 14.05 % vol **rs :** 3.6 g/l **pH :** 3.41 **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 Michelangelo International Wine and Spirits Awards - Double Gold
2025 Decanter World Wine Awards - Gold (95 points)
2025 Global Chenin Blanc Masters - Gold
2025 The Trophy Wine Show - 92 Points
2025 Tim Atkin South Africa Report - 92 Points
2025 James Suckling South Africa Tasting Report - 91
2025 Falstaff Chenin Blanc Trophy - 90 Points

ageing :

Ready to be enjoyed now with the potential to age further for five years.

Endura pays tribute to the enduring journey of survival a dryland vine embarks on year after year to produce its best fruit. Smaller berried, flavour-rich grapes are nature's way of aligning the dryland vine's energy levels with challenging external conditions and so ensuring the best possible outcome.

in the vineyard : Made from a Single Vineyard of Chenin Blanc on top of Paardeberg Mountain, this wine, presents a marriage of skill, unique terroir and the noble qualities of the Chenin Blanc grape. The soil is mostly decomposed granite and this gives natural acidity and freshness to the wine with excellent ageing potential.
Age of vines: 15 years
Average yield: 5 tonnes per hectare

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.

The grapes were hand-harvested at 23 °Balling in the early morning in small crates.

in the cellar : The grapes were brought to the cellar where they were de-stemmed and sorted to remove any unwanted berries. The berries were crushed and the juice was settled overnight with only clean free-run juice transferred to the fermentation vessels.

This wine was naturally fermented in Ceramic Amphora, a Diamanté Wine Tanks and French oak barrels. The wine was aged on the lees for eight months before blending the different components to create perfect harmony.

Perdeberg Wines

Paarl

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