

Perdeberg Rose 2024

Colour: Light salmon and soft pink hues.

Bouquet: Driven by fresh fruit flavours and led by juicy berry characters.

Taste: Pomegranate and cranberry with nuances of candyfloss and floral notes.

A brilliant food wine with endless pairing opportunities – from light pasta dishes to roast chicken or shellfish.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : .

wine of origin : Coastal Region

analysis : **alc** : 12.42 % vol **rs** : 7.7 g/l **pH** : 3.37 **ta** : 5.8 g/l

type : Rose **style** : Off Dry **body** : Light **taste** : Fruity

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

ageing : Ready to be enjoyed now.

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

in the vineyard : Soil Type: Decomposed granite, and Malmesbury shales.

Average yield: 10 tonnes per hectare

Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

about the harvest: Vintage: The 2024 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

Picking date: February 2024

Grape sugar: 21.5° Balling

in the cellar : Method: The grapes were harvested in the early morning to ensure that they arrived cool at the winery. After de-stemming the grapes, skin contact was given for one hour to ensure that the correct light pink colour was attained. The juice was settled overnight, and only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks at a cold temperature, and a selected yeast was added to assist the fermentation. No lees contact was given.



Perdeberg Wines

Paarl

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