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Perdeberg The Vineyard Collection Cinsault 2024

Colour: Deep crimson
Bouquet: Aromatic with fresh red berries, cherries, and spicy flavours.
Taste: The palate is soft and easy drinking.

This wine will pair well with grilled light meats like pork belly or duck and creamy pasta dishes.



variety : Cinsaut | 100% Cinsault
winery : Perdeberg Wines
winemaker : Perdeberg Winemaking Team
wine of origin : Paarl
analysis : **alc :** 14.15 % vol **rs :** 2.9 g/l **pH :** 3.54 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Soft **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2025 WineMag Old Vine Report - 92 Points
2025 Michelangelo International Wine & Spirits Awards - Gold
2025 James Suckling South Africa Tasting Report - 91

ageing : Ready to be enjoyed now with the maturation potential of up to five years.

Our Vineyard Collection Wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new-world style that makes the perfect accompaniment to any social occasion.

in the vineyard : Soil Type:Decomposed granite and Malmesbury shales
Age of vines:36 years
Average yield:8 tonnes per hectare
Irrigation: Dryland (natural rainfall)

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: 23° Balling

in the cellar : Method:After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. For five days, fermentation was done in stainless steel tanks with regular pump-overs.
Wood maturation: 10 months in barrel. 500L French oak barrels, second and third-fill.

Perdeberg Wines

Paarl
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