

Perdeberg The Vineyard Collection Grenache Blanc 2024

Colour: Pale straw.

Bouquet: Intense flavours of gooseberry, green fig, and grassy notes are evident on the nose.

Taste: The palate is fresh with a crisp finish.

Grenache Blanc is one of the world's most widely planted grape varieties, yielding wines with stone fruit aromas, which makes it a very popular varietal. Its strong canopy makes Grenache Blanc ideal for dry climates, as the grapes produce small, intensely flavoured fruit.

Enjoy with green salads, seafood, lightly flavoured pasta, or semi-firm aged goat's cheese.

variety : Grenache blanc | 100% Grenache Blanc

winery : Perdeberg Wines

winemaker : Perdeberg Winemaking Team

wine of origin : Coastal Region

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.19 ta : 6.28 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity **vegetarian**

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

2025 Wine Magazine Prescient - Minority Report, Niche Red And White - 92 Points

ageing : Ready to be enjoyed now with the potential to age further for two to three years.

The wines in our Vineyard Collection range are produced from the fruit of specific vineyard blocks, each with its unique character for its cultivar and terroir. Made in an elegant and new world style, these wines make the perfect accompaniment to any social occasion.

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

Age of vines: 15 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° and 24° Balling

in the cellar : Method: After de-stemming, the juice was given skin contact for two-hours before extracting only the clear, free-run juice. Seventy percent of the wine was fermented in stainless steel tanks and aged on the lees for three months.

Wood maturation: Thirty percent of the wine was fermented and aged for six months in 500-litre French oak barrels on the lees. No malolactic fermentation took place, ensuring that the wine's fresh acidity is retained



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