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Perdeberg The Vineyard Collection Pinotage 2023

Colour: Medium red
Bouquet: Prunes, cherries, and ripe berry notes with hints of vanilla oak.
Taste: The palate is filled with ripe fruit and elegant tannins with a long aftertaste.

This uniquely South African cultivar is a cross between Pinot Noir and Cinsault. Pinotage produces excellent-quality wines under warm growing conditions.

Pairs well with steak, roasted pork, lamb, or mature cheese.



variety : Pinotage | 100% Pinotage
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 :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

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

The 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: 9 years
Average yield: 8 tonnes per hectare
Irrigation: Dryland (natural rainfall)

about the harvest: Vintage: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.
Picking date: February 2023
Grape sugar: 25° 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. The wine was then fermented in stainless steel tanks for five days with regular pump-overs.
Wood maturation: 12 months in barrel. French and American oak, 5% new oak, second and third-fill.

Perdeberg Wines

Paarl
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