

## Perdeberg The Vineyard Collection Sauvignon 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.

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

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Perdeberg Wines

**winemaker** : Perdeberg Winemaking Team

**wine of origin** : Coastal Region

**analysis** : **alc** : 12.76 % vol **rs** : 4.49 g/l **pH** : 3.43 **ta** : 7 g/l

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

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

**ageing** : Ready to be enjoyed now with a maturation potential of up to two 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 oakleaf

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: 22° Balling

**in the cellar** : Method: After the grapes were de-stemmed, skin contact was given for 18 hours, and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that the juice was clear before fermentation. The wine was then fermented within stainless steel tanks to ensure that the pure, concentrated fruitiness of the grapes was infused into the wines. The wine was aged on the lees for three months to ensure complexity and longevity.



### Perdeberg Wines

Paarl

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