wine.co.za
easiest way to buy wine

Perdeberg The Dry Land Collection Joseph's Legacy 2023



Colour: Dark red.
Bouquet: Black pepper, dried spice, cherry, red berries and vanilla notes are all prominent on the nose.
Taste: The palate is structured but elegant with layered tones, spices, peppery notes and red berries. The tannins are smooth with a silky finish.

This wine pairs well with flame-grilled rump steak, spicy venison, beef casserole, and butter chicken.

variety : Shiraz | 70% Shiraz, 10% Grenache Noir, 10% Mouvèdre, 10% Cinsault
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Coastal Region
analysis : **alc :** 14.04 % vol **rs :** 3.3 g/l **pH :** 3.43 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Michelangelo International Wine & Spirits Awards - Rhône Blend Trophy
2025 James Suckling South Africa Tasting Report - 91

ageing : Ready to be enjoyed now, with the potential to grow in complexity over time, and can be aged under optimal conditions for long periods.

Under extreme conditions, Mother Nature provides its best fruit. The Dry Land Collection wines pays homage to its testing terroir, showcasing the uniqueness of wines produced from dry land vineyards. Created in a new world style, these wines are complex with ample fruit and structure. Each wine holds a symbolic name that shares a characteristic of its source.

Joseph's Legacy is a tribute to Perdeberg's legendary winemaker, Joseph Huskisson, who was a visionary during his time at Perdeberg from 1956 to 1994.

in the vineyard : Soil Type: Decomposed granite, Glenrosa, Malmesbury shales
Age of vines: 25 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: March 2023
Grape sugar: 25° Balling

in the cellar : Method: When the grapes entered the cellar, they were gently de-stemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days, with regular pump-overs for five days. Made in an elegant and complex wooded style, this wine was matured in 300- and 500-liter French oak barrels. After tasting through all the individual lots, our winemaking team decided on the final blend, and the wine was prepared for bottling.
Wood maturation: 18 months in barrel. 20% in new French oak barrels and balance in older barrels
Bottle maturation: 12 to 18 months.

Perdeberg Wines
Paarl

021 869 8244
www.perdeberg.co.za