

Perdeberg G.O.A.T Old Vine Chenin Blanc 2025

White pear, quince and ripe tropical flavours on the nose. A rich palate with fresh acidity and hints of lemon and citrus.

Enjoy this complex fresh wine as an aperitif or paired with summer favourites such as seafood paella, creamy pasta or pizza.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 14.07 % vol rs : 3.0 g/l pH : 3.34 ta : 5.8 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

2025 Veritas Awards - Gold

2025 Michelangelo International Wine & Spirits Awards - Gold

2025 Gilbert & Gaillard International Challenge - Gold / 87 Points

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

Could the original also be the greatest of all time?

In 1655, when Jan van Riebeeck planted the first imported vine cuttings on Cape soil, Chenin Blanc was one of the chosen few cultivars that would form the foundation for an entire industry. Had he known then that this noble grape would rise from relative obscurity to prized showpiece, more than three centuries later?

Long known as Steen by local vintners, Chenin Blanc gained a reputation as a dependable workhorse due to its incredible versatility. Indeed it has traditionally been used for applications as diverse as brandy making, dry and sweeter styles, sparkling and still wines, even blends. But evolving in the 21st century, Chenin Blanc has proved itself capable of producing world-class varietal wines, particularly from characterful old vines. It has reinvented itself to a pedigreed stallion, delivering sought-after wines of great depth and complexity. Staking a solid claim as the G.O.A.T.

in the vineyard : The grapes were harvested from 41 and 48-year-old bush vines in the Paarl. The soil consists of mostly decomposed granite that's well suited for Chenin Blanc vineyards in dryland conditions. No irrigation was given in the vineyard, and the vines rely only on natural rainfall. Small berry clusters form due to the natural balance in the vines that provides good natural acidity and concentrated fruit flavours.

about the harvest: The 2025 harvest was marked by slightly below-average volumes, a result of the dry conditions experienced during the late summer and harvest period. These weather conditions proved advantageous for grape quality, resulting in good natural acidity and sugar levels in the grapes. This balance of concentrated flavours, intense colour and vibrant acidity promises exceptional wines for the vintage.

The grapes were hand-picked in the early morning.

in the cellar : After de-stemming, they received three hours of skin contact. The juice was clarified before fermentation and great care was taken to ensure that only clear juice was used for the fermentation. To ensure fruit purity, 90% of the wine was fermented in stainless steel tanks at cold temperatures and the remaining 10% of the wine was fermented in 500-litre French oak barrels. This natural, barrel-fermented



component contributes to the wine's complexity and mouthfeel. Lastly, the wine was aged on the lees for six months before bottling to enhance mouthfeel.

Perdeberg Wines

Paarl

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