

## Perdeberg Sauvignon Blanc 2025

Colour: A pale green tinge.

Bouquet: Tropical notes of gooseberry, asparagus and a hint of bell pepper and green figs.

Taste: An abundance of flavours that carry through to a refreshingly crisp finish.

Enjoy this wine with fish or other seafood dishes, lightly flavoured pasta, pizza or risotto.

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

**winery** : Perdeberg Wines

**winemaker** : Lodewyk Botha

**wine of origin** : Coastal Region

**analysis** : alc : 13.3 % vol   rs : 3.6 g/l   pH : 3.40   ta : 6.0 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity

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

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

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

**in the vineyard** : Soil Type: Decomposed granite, Glenrosa and Malmesbury shales.

Average yield: 9 tonnes per hectare

Age of vines: 15 years

Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

**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.

Picking date: February 2025

Grape sugar: 23° Balling

**in the cellar** : The grapes were picked early in the morning by hand. After receiving the grapes, it was destemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation. Great care was taken that only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks for 15 days at a cold temperature and a selected yeast was added to achieve the fruity style. The wine was aged on the lees for three months before bottling.



### Perdeberg Wines

Paarl

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