

## Perdeberg The Vineyard Collection Chenin Blanc 2025

Colour: Pale straw.

Bouquet: Pear, peach, green apple and tropical notes are all prominent on a very generous nose.

Taste: The palate is fresh with a crisp finish.

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Best served chilled.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Perdeberg Wines

**winemaker** : Andri le Roux

**wine of origin** : Paarl

**analysis** : **alc** : 13.77 % vol **rs** : 2.9 g/l **pH** : 3.36 **ta** : 5.9 g/l

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

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

2025 WineMag Old Vine Report - 90 Points

2025 James Suckling South Africa Tasting Report - 88

2025 Michelangelo International Wine & Spirits Awards - Gold

**ageing** : Ready to be enjoyed now with a potential to mature for up 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

Age of vines: 40 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

**about the harvest**: Vintage: 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: 23.5° Balling

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



### Perdeberg Wines

Paarl

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