

Perdeberg The Vineyard Collection Grenache Blanc 2025

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.

Grenache Blanc is one of the world's most widely planted grape varieties, yielding wines with stone fruit aromas, which makes it a very popular varietal. Its strong canopy makes Grenache Blanc ideal for dry climates, as the grapes produce small, intensely flavoured fruit.

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

variety : Grenache blanc | 100% Grenache Blanc

winery : Perdeberg Wines

winemaker : Perdeberg Winemaking Team

wine of origin : Coastal Region

analysis : alc : 13.86 % vol rs : 3.9 g/l pH : 3.26 ta : 5.9 g/l

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

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

2025 Global Grenache Masters - Silver

2025 Michelangelo Awards - Double Gold

2025 Gilbert & Gaillard - Double Gold

2025 James Suckling SA Tasting Report - 89 points

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

The wines in our Vineyard Collection range are produced from the fruit of specific vineyard blocks, each with its unique character for its cultivar and terroir. Made in an elegant and new world style, these wines make the perfect accompaniment to any social occasion.

in the vineyard : Soil Type: Decomposed granite, sandstone, and Malmesbury shales

Age of vines: 15 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° Balling

in the cellar : Method: After de-stemming, the juice was given skin contact for two-hours before extracting only the clear, free-run juice. Seventy percent of the wine was fermented in stainless steel tanks and aged on the lees for three months.

Wood maturation: Thirty percent of the wine was fermented and aged for six months in 500-litre French oak barrels on the lees. No malolactic fermentation took place, ensuring that the wine's fresh acidity is retained



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