

Perdeberg The Vineyard Collection Malbec 2024

Colour: Red

Bouquet: Dark berry and cherry flavours with hints of dried spices and cloves.

Taste: The palate is rich and ends with sweet ripe fruit flavours.

This wine will pair well with hearty meat dishes such as beef casserole, steak or lamb curry.

variety : Malbec | 100% Malbec

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : **alc** : 13.97 % vol **rs** : 3.2 g/l **pH** : 3.46 **ta** : 5.8 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **vegetarian**

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

2025 James Suckling South Africa Tasting Report - 90

2025 Michelangelo International Wine & Spirits Awards - Malbec Trophy

ageing : Ready to be enjoyed now with the maturation potential to age further for three to five 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:Malmesbury shales

Age of vines:13 years

Average yield:8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

about the harvest: Vintage: The 2024 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

Picking date: February 2024

Grape sugar: 23° Balling

in the cellar : After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. The wine was fermented in stainless steel tanks for seven days with regular pump-overs. Malolactic fermentation and maturation took place over 18 months in barrel to develop a rich, complex, and wooded-style wine.

Wood maturation: 18 months in French oak barrels. 15% in first fill barrels.

Bottle maturation: One month in bottle.



Perdeberg Wines

Paarl

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