

Perdeberg The Vineyard Collection Pinot Noir Chardonnay 2025

Colour: Salmon pink

Bouquet: Strawberry, candy floss and raspberry aromas from the Pinot Noir; notes of citrus from the Chardonnay.

Taste: Fruity and crisp with zippy acidity that leaves you with a fresh and lively aftertaste

The age-old friendship between Pinot Noir and Chardonnay is testimony of the affinity they have for one another, resulting in this aromatic wine.

Pair with sushi, prawn salad or fresh oysters for a most memorable experience.

variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay

winery : Perdeberg Wines

winemaker : Perdeberg Winemaking Team

wine of origin : Coastal Region

analysis : **alc** : 12.72 % vol **rs** : 5.1 g/l **pH** : 3.29 **ta** : 6.3 g/l

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

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

ageing : Ready to be enjoyed now.

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 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: January/February 2025

Grape sugar: 19° Balling Pinot Noir, 22° Balling Chardonnay

in the cellar : Method: After the grapes were de-stemmed, skin contact was given for a few hours, and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that the juice was clear before fermentation. The wine was fermented within stainless steel tanks to ensure the pure, concentrated fruitiness of grapes infused into the wines. No lees contact is given.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za