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Perdeberg The Dry Land Collection Rossouw's Heritage 2025



Colour: Light gold
Bouquet: Citrus, tropical fruit, and white pear.
Taste: The palate is rich with hints of vanilla and ends with a crisp acidity.

This wine pairs well with grilled line fish, creamy pasta or roast chicken.

variety : Chenin Blanc | 67% Chenin Blanc, 18% Grenache Blanc, 15% Viognier
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Coastal Region
analysis : **alc :** 14.24 % vol **rs :** 2.5 g/l **pH :** 3.35 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Michelangelo Awards - Double Gold
2026 Decanter Awards - Silver
2026 Prescient Cape White Blend Report - 92 points

ageing :

Ready to be enjoyed now with the potential to age further for five to eight years.

Under extreme conditions, Mother Nature provides its best fruit. The Dry Land Collection Wines pays homage to its testing terroir, showcasing the uniqueness of wines produced from dry land vineyards. Created in a new world style, these wines are complex with ample fruit and structure. Each wine holds a symbolic name that shares a characteristic of its source.

in the vineyard : Soil Type: Decomposed granite, Malmesbury shales, Glenrosa
Age of vines: 40 year old (Chenin), 20 year old (Grenache)
Average yield: 6 tonnes per hectare
Irrigation: Dryland (natural rainfall)

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/March 2025
Grape sugar: 23 - 24° Balling

in the cellar : The grapes were de-stemmed, whereafter skin contact followed for two hours. Great care was taken to ensure clear, free-run juice is extracted before fermentation, as it infuses the pure, concentrated fruitiness of the dry land grapes into the wine. The wine was kept on the lees until bottling, with no lees stirring. No malolactic fermentation took place to keep the natural acidity of the grapes.
Wood maturation: 40% in 10 months in barrel. French oak, 500-litre, second-fill.

Perdeberg Wines

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