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Perdeberg Endura Single Vineyard Chenin Blanc 2025



Colour: Green/Yellow
Bouquet: Notes of ripe stone fruit, citrus and lemon on the nose.
Taste: A rich palate with a fresh acidity and mineral finish.

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

variety : Chenin Blanc | 100% Chenin Blanc
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Paarl
analysis : **alc :** 14.28 % vol **rs :** 2.7 g/l **pH :** 3.38 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Veritas Awards - Gold
2026 Michelangelo Awards - Double Gold
2026 Tim Atkin SA Special Report - 92 points
2026 Mundus Vini Summer Tasting - Silver
2026 Global Chenin Blanc Masters - Silver
2026 Decanter Awards - Bronze

ageing :

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

Endura pays tribute to the enduring journey of survival a dryland vine embarks on year after year to produce its best fruit. Smaller berried, flavour-rich grapes are nature's way of aligning the dryland vine's energy levels with challenging external conditions and so ensuring the best possible outcome.

in the vineyard : Made from a Single Vineyard of Chenin Blanc on top of Paardeberg Mountain, this wine, presents a marriage of skill, unique terroir and the noble qualities of the Chenin Blanc grape. The soil is mostly decomposed granite and this gives natural acidity and freshness to the wine with excellent ageing potential.
Age of vines: 15 years
Average yield: 5 tonnes per hectare

about the harvest: The 2025 vintage is one of the longest and latest vintages in history. The growing season started very well due to a cold wet winter with sufficient soil moisture. The growing season was cool with good growth in the vineyards. We however experienced extreme heat conditions in January and February that had an impact on the harvest.

The grapes were hand-harvested at 23 °Balling in the early morning in small crates.

in the cellar : The grapes were brought to the cellar where they were de-stemmed and sorted to remove any unwanted berries. The berries were crushed and the juice was settled overnight with only clean free-run juice transferred to the fermentation vessels.

This wine was naturally fermented in ceramic amphora, a Diamanté wine tank and French oak barrels. The wine was aged on the lees for eight months before blending the different components to create perfect harmony.

Perdeberg Wines

Paarl
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