

Perdeberg Pinotage 2024

Colour: Bright red.

Bouquet: Dark plum, blackberry and dark cherries.

Taste: Elegant tannins, ripe dark fruit and a hint of vanilla, followed by a lingering, fruity aftertaste.

Enjoy this wine paired with robust meat dishes like kudu fillet, duck breast or lamb chops.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Arthur Basson

wine of origin : Coastal Region

analysis : alc : 13.37 % vol rs : 2.3 g/l pH : 3.50 ta : 5.5 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

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

ageing : Ready to be enjoyed now or within the next three years.

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success. This collection of wines are made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

in the vineyard : Soil Type: Decomposed granite, sandstone

Average yield: 10 tonnes per hectare

Age of vines: 15 years

Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

about the harvest: The 2024 harvest started two weeks earlier than the previous year.

However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated

temperatures in early February necessitated an early grape harvest by the team. The

grapes were harvested in the early morning

Picking date: February 2024

Grape sugar: 24° Balling

in the cellar : Grapes were de-stemmed and cold maceration was given for two days to

extract maximum flavour and colour from the skins. Fermentation was done in

stainless steel tanks with regular pump overs for seven days. During malolactic

fermentation, French and American oak staves were added to help with the

complexity of the wine.

Wood maturation: The wine was aged with wood staves for eight months.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za