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Perdeberg The Vineyard Collection Grenache Noir 2024

This is a true reflection of a modern-day Grenache Noir, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich in flavour.

Colour: Medium red
Bouquet: Red berries, cherries and spicy notes.
Taste: Fresh and vibrant with a smooth palate.

This wine pairs well with duck, roasted chicken or grilled meat.



variety : Grenache | 100% Grenache Noir
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Paarl
analysis : **alc :** 13.52 % vol **rs :** 3.8 g/l **pH :** 3.39 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Global Grenache Masters - Gold
2026 Michelangelo Awards - Gold
2026 Prescient Minority Red Report - Best of Category (94 points)
2025 Global Grenache Masters - Silver
2025 Gilbert & Gaillard - Gold

ageing : Ready to be enjoyed now with the maturation potential of five years.

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
Age of vines: 10 years
Average yield: 10 tonnes per hectare
Irrigation: Dry land (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: 23.5° Balling

in the cellar : Method: 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. For five days, fermentation was done in stainless steel tanks with regular pump-overs.
Wood maturation: 12 months in barrel. French oak, second and third-fill.

Perdeberg Wines
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