

Perdeberg The Dry Land Collection Courageous Barrel Fermented Chenin Blanc 2025

Colour: Pale gold.

Bouquet: Citrus, pear, peach and pineapple with an elegant touch of oak on the nose.

Taste: The palate is fresh with flavours of tropical fruit, litchi and vanilla, followed by a crisp finish and well-defined acidity.

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 13.98 % vol rs : 3.0 g/l pH : 3.39 ta : 6.1 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

2026 Decanter Awards - Silver

2026 Global Chenin Blanc Masters - Silver

ageing : Ready to be enjoyed now with the potential to age further for 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 structure. Each wine holds a symbolic name that shares a characteristic of its source.

in the vineyard : Harvested by hand, the grapes used for this exceptional wine are from a certified old vine, 38 years of age, situated in the Paarl area. The soil consists mainly of decomposed granite, ensuring the wine's natural acidity and aging potential. This vineyard block has no irrigation as it primarily relies on winter 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. Grapes were picked in February 2025 between 23° & 24° Balling.

in the cellar : Method: 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 Chenin Blanc acidity. Wood maturation: 11 months in French oak barrels. 85% in second-fill & third-fill barrels, and 15% in new French oak barrels.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za