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Perdeberg The Dry Land Collection Joseph's Legacy 2024



Colour: Dark red.
Bouquet: Black pepper, dried spice, cherry, red berries and vanilla notes are all prominent on the nose.
Taste: The palate is structured but elegant with layered tones, spices, peppery notes and red berries. The tannins are smooth with a silky finish.

This wine pairs well with flame-grilled rump steak, spicy venison, beef casserole, and butter chicken.

variety : Shiraz | 70% Shiraz, 18% Grenache, 12% Mourvèdre
winery : Perdeberg Wines
winemaker : Andri le Roux
wine of origin : Coastal Region
analysis : **alc :** 14.05 % vol **rs :** 3.4 g/l **pH :** 3.37 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Michelangelo Awards - Gold
2026 Mundus Vini Summer Tasting - Gold
2026 Shiraz SA Challenge - Top 5 Shiraz Blend
2026 Decanter Awards - Platinum

ageing : Ready to be enjoyed now, with the potential to grow in complexity over time, and can be aged under optimal conditions for long periods.

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.

Joseph's Legacy is a tribute to Perdeberg's legendary winemaker, Joseph Huskisson, who was a visionary during his time at Perdeberg from 1956 to 1994.

in the vineyard : Soil Type: Decomposed granite, Glenrosa, Malmesbury shales
Age of vines: 25 years (average)
Average yield: 8 tonnes per hectare
Irrigation: Dry-farmed (natural rainfall)

about the harvest: Vintage: 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.
Picking date: February 2024
Grape sugar: 23-24° Balling

in the cellar : Method: When the grapes entered the cellar, they were gently de-stemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days, with regular pump-overs for five days. Made in an elegant and complex wooded style, this wine was matured in 500-liter French oak barrels. After tasting through all the individual lots, our winemaking team decided on the final blend, and the wine was prepared for bottling.
Wood maturation: 18 months in barrel. 20% in new French oak barrels and balance in older barrels.
Bottle maturation: 12 to 18 months.

Perdeberg Wines

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