

Perdeberg The Dry Land Collection Tenacious Syrah 2024

Colour: Dark purple-red

Bouquet: A spicy nose with hints of white pepper, cloves, red berries and violets.

Taste: The palate shows tones of berries and fresh herbs, with delicate tannins and a fresh aftertaste.

This Syrah is a fine example of a wine made from vineyards grown under dry-farmed conditions. As is the case when using small berries, this wine shows a voluptuous bouquet and a rich aftertaste, leaving you with much food for thought.

This wine pairs well with the likes of matured cheese, flame-grilled steaks, and rack of lamb.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Coastal Region

analysis : **alc** : 13.64 % vol **rs** : 2.7 g/l **pH** : 3.38 **ta** : 5.7 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

2026 Trophy Wine Show - Silver

ageing : Ready to be enjoyed now with the potential to mature for up to eight years.

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

in the vineyard : Soil Type: Malmesbury shales and decomposed granite

Age of vines: 19 years

Average yield: 7 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: 24° Balling

in the cellar : Method: When the grapes entered the cellar, they were gently destemmed 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, with 20% whole-bunch fermentation. This wine was matured in 500-litre French oak barrels. After tasting through all the individual lots our winemaking team decides on the final blend, and the wine is prepared for bottling.

Wood maturation: 18 months in barrel. 20% new French oak, and the balance in older barrels.

Bottle maturation: 12 to 18 months.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za