

## Perdeberg The Dry Land Collection Conqueror Cabernet Sauvignon 2024

Colour: Dark purple-red

Bouquet: Hints of prune, black cherry, coriander and blueberries on the nose.

Taste: The palate is structured and broad with rich tannins.

This bold wine is a true reflection of a modern-day Cabernet Sauvignon, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich and darker in colour.

This bold wine is best enjoyed on cold winter evenings in front of the fireplace whilst enjoying dishes like beef korma, spiced ostrich steak or oxtail casserole.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Perdeberg Wines

**winemaker :** Andri le Roux

**wine of origin :** Coastal Region

**analysis :** alc : 14.42 % vol rs : 3.1 g/l pH : 3.60 ta : 6.1 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**

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

**ageing :** This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

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, decomposed granite and Glenrosa

Age of vines: 20 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (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: March 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. Extended skin maceration for 14 days. Made in a rich and complex wooded style, 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. 40% new French oak, and the balance in older barrels.

Bottle maturation: 12 months.



Perdeberg Wines

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