

Perdeberg The Dry Land Collection Longevity Natural Sweet Chenin Blanc 2025

Colour: Deep gold.

Bouquet: Marmalade, peach, apricot and honeycomb aromas with a hint of ginger are all prominent on the nose.

Taste: The palate is viscous and voluptuous.

Enjoy as dessert or pair with the likes of koeksisters or matured cheese or other sweet treats.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 9.66 % vol rs : 264.5 g/l pH : 3.52 ta : 7.7 g/l

type : Dessert **style** : Sweet **body** : Full **taste** : Fruity **wooded**

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

2026 Decanter Awards - Gold

2026 Global Chenin Blanc Masters - Gold

ageing : Ready to be enjoyed now with the potential to age further for 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. These wines are made in a New World style, complex with ample fruit and structure.

in the vineyard : Soil Type: Malmesbury shales

Age of vines: 21 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural 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.

Picking date: March 2025

Grape sugar: 42° Balling

in the cellar : After the grapes were de-stemmed, they were given skin contact for two days with regular pump-overs of the juice. This ensured that ripe flavours were extracted from the skins and raisins. Only pressed juice was used, and great care was taken to ensure that the juice was clear before fermentation started to ensure the pure, concentrated fruit in the wine. The wine was thermo-flashed once it reached the required sugar levels. The wine was cross-flowed and transferred into barrels for maturation.

Wood maturation: 10 - 12 months in barrel. French oak, 500-litre, second-fill

Bottle maturation: 12 months



Perdeberg Wines

Paarl

021 869 8244

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