

## Perdeberg The Vineyard Collection Pinotage 2024

Colour: Medium red

Bouquet: Prunes, cherries, and ripe berry notes with hints of vanilla oak.

Taste: The palate is filled with ripe fruit and elegant tannins with a long aftertaste.

This uniquely South African cultivar is a cross between Pinot Noir and Cinsault. Pinotage produces excellent-quality wines under warm growing conditions.

Pairs well with steak, roasted pork, lamb, or mature cheese.

**variety** : Pinotage | 100% Pinotage

**winery** : Perdeberg Wines

**winemaker** : Perdeberg Winemaking Team

**wine of origin** : Paarl

**analysis** : alc : 14.19 % vol   rs : 3.8 g/l   pH : 3.57   ta : 5.2 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**   **vegetarian**

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

**ageing** : Ready to be enjoyed now with the potential to age further for three to five years.

The Vineyard Collection Wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new-world style that makes the perfect accompaniment to any social occasion.

**in the vineyard** : Soil Type: Decomposed granite and Malmesbury shales

Age of vines: 11 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

**about the harvest**: 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: 25° Balling

**in the cellar** : Method: After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. The wine was then fermented in stainless steel tanks for five days with regular pump-overs.

Wood maturation: 12 months in barrel. French and American oak, 5% new oak, second and third-fill.



### Perdeberg Wines

Paarl

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