

Perdeberg Endura Winemaker's Selection Cape Blend 2023

Colour: Deep crimson

Bouquet: Cherries, red berries, and spice.

Taste: Blueberries, cherries and a hint of vanilla. A well-structured, elegant palate with a long smooth finish.

This wine pairs well with rich dishes such as Cape Malay curry, red meat, and wild game.

variety : Pinotage | 50% Pinotage, 20% Malbec, 19% Cabernet Sauvignon, 1% Merlot

winery : Perdeberg Wines

winemaker : Albertus Louw

wine of origin : Coastal Region

analysis : alc : 14.02 % vol rs : 3.8 g/l pH : 3.51 ta : 5.9 g/l

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

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

ageing : This wine is ready to be enjoyed now with an ageing potential of five to eight years.

Endura pays tribute to the enduring journey of survival a dry land vine embarks on year after year to produce its best fruit. Smaller berried, flavour-rich grapes are nature's way of aligning the dry land vine's energy levels with challenging external conditions and so ensuring the best possible outcome. The winemaker annually selects the best fruit combination for a limited release blend.

in the vineyard : The vineyards are all situated within the coastal region and are a combination of the best-selected terroir for each of the cultivars. The soils are a combination of decomposed granite and Malmesbury shales. The grapes were hand-picked and harvested in small batches, followed by berry sorting to remove any unwanted grapes. The influence of the dryland growing conditions plays an integral part in the quality of the grapes and fruit intensity.

Age of vines: 17 years

about the harvest: The 2023 vintage was notably interesting, with an early start, a dry spring, and much-needed rainfall in early December. The growing season was cool, promoting good vineyard growth, and the harvest began 10 days earlier than in 2022 under favourable weather conditions.

Average yield: 5 tonnes per hectare

in the cellar : This Cape Blend is a Pinotage-driven blend with the addition of Malbec, Cabernet Sauvignon, and a touch of Merlot to add to the complexity and balance of the final product.

Fermentation took place in small stainless-steel tanks for seven days with regular pump-overs for fermenting to extract the flavour, colour and structure from the skins. After pressing, the wine was transferred to 500-litre French oak barrels for malolactic fermentation and further ageing for eighteen months. Only the best barrels were selected and blended to create a harmony of flavours and balance in the wine.



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