

Perdeberg The Vineyard Collection Malbec 2025

Colour: Red

Bouquet: Dark berry and cherry flavours with hints of dried spices and cloves.

Taste: The palate is rich and ends with sweet ripe fruit flavours.

This wine will pair well with hearty meat dishes such as beef casserole, steak or lamb curry.

variety : Malbec | 100% Malbec

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 14.26 % vol rs : 2.0 g/l pH : 3.49 ta : 5.4 g/l

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

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

2026 Michelangelo Awards - Gold

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

The wines in our Vineyard Collection range are produced from the fruit of specific vineyard blocks, each with its unique character for its cultivar and terroir. Made in an elegant and new world style, these wines make the perfect accompaniment to any social occasion.

in the vineyard : Soil Type: Malmesbury shales

Age of vines: 14 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: 24° Balling

in the cellar : After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. The wine was fermented in stainless steel tanks for seven days with regular pump-overs. Malolactic fermentation and maturation took place over 18 months in barrel to develop a rich, complex, and wooded-style win

Wood maturation: 18 months in French oak barrels. 15% in first fill barrels.

Bottle maturation: One month in bottle.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za