

Perdeberg Chenin Blanc 2026

Colour: Pale straw.

Bouquet: Tropical notes of white pear, guava and kiwifruit.

Taste: A crisp palate with a zesty finish.

Enjoy this easy-drinking, unwooded wine as an aperitif or paired with summer favourites such as summer salads, sushi, pasta or pizza.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Lodewyk Botha

wine of origin : Coastal Region

analysis : alc : 13.59 % vol rs : 2.0 g/l pH : 3.30 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : Ready to be enjoyed now with the potential to age for two years.

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

in the vineyard : Soil Type: Decomposed granite & sandstone.

Average yield: 9 tonnes per hectare

Age of vines: 28 years

Irrigation: Combination of dry-farmed (natural rainfall), and irrigated vineyard

about the harvest: Though the 2026 harvest produced slightly below-average volumes, the dry conditions of late summer worked in the vineyard's favour, yielding grapes of outstanding quality and balanced sugar levels. Rich concentration, deep colour and vibrant acidity suggest a vintage destined to produce exceptional wines.

Picking date: February 2026

Grape sugar: 24° Balling

in the cellar : The grapes were picked early in the morning by hand. After receiving the grapes, they were de-stemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation took place. Great care was taken that only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks for 15 days at a cold temperature and a selected yeast was added to achieve the fruity style. The wine was aged on the lees for three months before bottling



Perdeberg Wines

Paarl

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