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Perdeberg Cabernet Sauvignon 2025



Colour: Deep purple red
Bouquet: Blackcurrants, blueberries and mocha undertones.
Taste: Soft smooth palate and a rich, lingering finish.

Enjoy this wine paired with robust meat dishes like kudu fillet, duck breast or lamb chops.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Perdeberg Wines
winemaker : Arthur Basson
wine of origin : Coastal Region
analysis : **alc :** 13.97 % vol **rs :** 3.9 g/l **pH :** 3.58 **ta :** 5.6 g/l **va :** 0.48 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to be enjoyed now or within the next three 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: Glenrosa and Malmesbury shales.
Average yield: 8 tonnes per hectare
Age of vines: 15 years
Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

about the harvest: Vintage: 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: February 2025
Grape sugar: 24.5° Balling

The grapes were harvested in the early morning

in the cellar : Method: Grapes were de-stemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pump overs for seven days. During malolactic fermentation, French and American oak staves were added to help with the complexity of the wine.

Wood maturation: The wine was aged with wood staves for eight months.

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