

Perdeberg Shiraz 2025

Colour: Deep Purple

Bouquet: A fusion of dark plum, blackberry and black pepper, dried spices and cloves.

Taste: A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak, followed by a lingering aftertaste.

Enjoy this wine paired with spicy pizzas, pasta or BBQ-basted meats.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Arthur Basson

wine of origin : Coastal Region

analysis : alc : 14.14 % vol rs : 4.2 g/l pH : 3.37 ta : 5.59 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **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: Decomposed granite, Glenrosa and Malmesbury shales.

Average yield: 9 tonnes per hectare

Age of vines: 17 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: 23.5° 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.



Perdeberg Wines

Paarl

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