

Perdeberg The Vineyard Collection Chenin Blanc 2026

Colour: Pale straw.

Bouquet: Pear, peach, green apple and tropical notes are all prominent on a very generous nose.

Taste: The palate is fresh with a crisp finish.

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Best served chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 13.66 % vol rs : 2.2 g/l pH : 3.28 ta : 6.0 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

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

ageing : Ready to be enjoyed now with a potential to mature for up to five years.

The Vineyard Collection Wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new world style that makes the perfect accompaniment to any social occasion.

in the vineyard : Soil Type: Decomposed granite

Age of vines: 42 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

about the harvest: Vintage: The 2026 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

Picking date: February 2026

Grape sugar: 24° Balling

in the cellar : Method: After de-stemming the grapes, skin contact was given for two hours, and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that only clear juice was used for fermentation. The wine was fermented in stainless steel tanks to ensure the pure, concentrated fruitiness of the grapes were infused into the wine. The wine was aged on the lees for three months to add complexity and longevity.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za