

ICONIC RANGE

Endura Single Vineyard Chenin Blanc 2017

Winemaker: Albertus Louw | Viticulturist: Tharien Hansen
Cultivar: 100% Chenin Blanc | Appellation: Coastal



BACKGROUND

Perdeberg Wines, nestled in the shadow of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Endura pays tribute to the enduring journey of survival a Dry Land Vine embarks on year after year to produce its best fruit.

THE VINEYARDS

Made from a Single Vineyard of Chenin Blanc on top of Paardeberg Mountain, this wine, naturally fermented in Ceramic Amphora, a Diamanté Wine Tank and French Oak Barrels, presents a marriage of skill, unique terroir and the noble qualities of the Chenin Blanc grape.

TASTING NOTE

Notes of ripe stone fruit, citrus and lemon on the nose. A rich palate with a fresh acidity and mineral finish.

FOOD PAIRING

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

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for five years.

CHEMICAL ANALYSIS

Alcohol: 13.95% by volume
Residual sugar: 2.0 g/l
Total acidity: 5.7 g/l
pH: 3.61

SUITABILITY FOR VEGETARIANS OR VEGANS

None.