

Shiraz 2019

Winemaker: Albertus Louw & Andri Le Roux
Cultivar: 100% Shiraz | 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.

Our Classic collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

THE VINEYARD

The grapes were selected from premium vineyard blocks in the Coastal region. The vines were grown and managed for a low yield to offer optimum quality.

TASTING NOTE

A deep purple Shiraz with a fusion of dark plum, blackberry and white pepper flavours. A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak followed with a lingering aftertaste.

FOOD PAIRING

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

MATURATION POTENTIAL

Ready to be enjoyed now or within the next three years.

SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan friendly wine, suitable for both vegetarians and vegans.

CHEMICAL ANALYSIS

Alcohol: 14.01% by volume
Residual sugar: 4.2 g/l
Total acidity: 4.7 g/l
pH: 3.67