

ICONIC RANGE



Endura Cape Blend 2017

Winemaker: Albertus Louw | Age of vines: 14 years | Average yield: 5 tonnes per hectare
Cultivar: 69% Pinotage, 21% Cabernet Sauvignon & 10% Malbec | Appellation: Paarl



BACKGROUND

Endura pays tribute to the enduring journey of survival a dry land vine embarks on year after year to produce its best fruit. Smaller berried, flavour-rich grapes are nature's way of aligning the dry land vine's energy levels with challenging external conditions and so ensuring the best possible outcome. The winemaker annually selects the best fruit combination for a limited release blend.

THE VINTAGE

The 2017 vintage shows another dry year for South African wines with moderate temperatures and extremely dry growing season. Perdeberg's wines have shown notable elegance with a fine tannin structure, intense colour and fruit forward flavours, all of which show impressive ageing potential.

THE VINEYARDS

The vineyards are all situated within the Paarl region and are a combination of the best-selected terroir for each of the cultivars. The influence of the dryland growing conditions plays an integral part in the quality of the grapes and the fruit intensity.

THE WINEMAKING

After being hand-picked and harvested in small batches, berry sorting took place to remove any unwanted berries. Fermentation took place in small stainless-steel tanks for seven days with regular pump-overs for the fermenting to extract the flavour, colour and structure from the skins. After racking the wine was transferred to French oak barrels for malolactic fermentation and further ageing of 18 months. Only the best barrels were selected and blended to create a harmony of flavours and balance in the wine.

TASTING NOTE

Colour: Dark purple red | Bouquet: Dark berries, blackcurrant and vanilla flavours with some spicy notes. | Taste: Blueberries, cherries and a hint of chocolate. The palate is well-structured, elegant and has a long smooth finish.

FOOD PAIRING

This wine pairs well with rich dishes such as Cape Malay curry, red meat and wild game.

MATURATION POTENTIAL

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

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegans and vegetarians.

CHEMICAL ANALYSIS

Alcohol: 13.65% by volume
Residual sugar: 3.4 g/l
Total acidity: 5.9 g/l
pH: 3.61