



PERDEBERG
WINES

*the
Dry Land Collection*

CONQUERER
CABERNET SAUVIGNON
2024



CHEMICAL ANALYSIS

Alcohol:	14.42% by vol
Residual sugar:	3.1 g/l
Total acidity:	6.1 g/l
pH:	3.60

VITICULTURAL PRACTICES

Appellation: Coastal Region

Cultivar: 100% Cabernet Sauvignon

Soil Type: Malmesbury shales, decomposed granite and Glenrosa

Age of vines: 20 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

Vintage: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team.

Picking date: March 2024

Grape sugar: 24° Balling

Winemaker: Andri le Roux

THE WINEMAKING

Method: When the grapes entered the cellar, they were gently de-stemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days with regular pump-overs for five days. Extended skin maceration for 14 days. Made in a rich and complex wooded style, this wine was matured in 500 litre French oak barrels. After tasting through all the individual lots our winemaking team decides on the final blend, and the wine is prepared for bottling.

Wood maturation: 18 months in barrel. 40% new French oak, and the balance in older barrels.

Bottle maturation: 12 months.

TASTING NOTE

This bold wine is a true reflection of a modern-day Cabernet Sauvignon, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich and darker in colour.

Colour: Dark purple-red

Bouquet: Hints of prune, black cherry, vanilla and blueberries.

Taste: The palate is structured and broad with rich tannins.

AGEING POTENTIAL

This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

FOOD PAIRING

This bold wine is best enjoyed on cold winter evenings in front of the fireplace or served with dishes such as beef korma, spiced ostrich steak or oxtail casserole.

SUITABILITY FOR VEGETARIANS OR VEGANS

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