PERDEBERG WINES

THE DRY LAND COLLECTION

Courageous Barrel-Fermented Chenin Blanc 2025



VITICULTURAL PRACTICES:

Appellation: Paarl
Cultivar: 100% Chenin Blanc
Soil Type: Decomposed granite
Age of vines: 40 years
Average yield: 8 tonnes per hectare
Irrigation: Dryland (natural rainfall)
Vintage: The 2025 harvest was marked by slightly below-average volumes, a result of the dry conditions experienced during the late summer and harvest period. These weather conditions proved advantageous for grape quality, resulting in good natural acidity and sugar levels in the grapes. This balance of concentrated flavours, intense colour and vibrant acidity promises exceptional wines for the vintage.
Picking date: February 2025
Grape sugar: 23° & 24° Balling
Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: The grapes were de-stemmed, whereafter skin contact followed for two hours. Great care was taken to ensure clear, free-run juice is extracted before fermentation, as it infuses the pure, concentrated fruitiness of the dry-farmed grapes into the wine. The wine was kept on the lees until bottling, with no lees stirring. No malolactic fermentation took place to keep the natural Chenin Blanc acidity.
Wood maturation: 11 months in French oak barrels. 85% in second-fill & third-fill barrels, and 15% in new French oak barrels.

TASTING NOTES

Colour:	Pale gold.
Bouquet:	Citrus, pear, peach and pineapple with an elegant touch of oak on the nose.
Taste:	The palate is fresh with flavours of tropical fruit, litchi and vanilla, followed by a crisp finish and well-defined acidity.

AGEING POTENTIAL

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

FOOD PAIRINGS

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses.

CHEMICAL ANALYSIS

Alcohol:	13.98 % by vol
Residual sugar:	3.0 g/l
Total acidity:	6.1 g/l
pH:	3.39