



PERDEBERG
WINES

THE DRY LAND COLLECTION

Fortitude Fortified Chenin NV

VITICULTURAL PRACTICES:

Appellation: Paarl

Cultivar: 100% Chenin Blanc

Soil Type: Decomposed granite

Age of vines: 25 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: 38° Balling

Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: The grapes were harvested by hand, destemmed and crushed. Skin contact was given to the juice for two days with regular pumpovers to ensure that all the flavours were extracted. The juice was clarified and then fortified with wine spirits.

Wood maturation: 14 months in barrel. French oak, 500-litre, second-fill.

Bottle maturation: 12 to 18 months.

TASTING NOTES

Colour: Deep gold.

Bouquet: Ripe peaches, apricots and pears.

Taste: Sweet, rounded palate.

AGEING POTENTIAL

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

FOOD PAIRINGS

This wine pairs well with a sweet treat or matured cheeses.

SUITABILITY FOR VEGETARIANS OR VEGANS

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



CHEMICAL ANALYSIS

Alcohol:	16.32% by vol
Residual sugar:	280.4 g/l
Total acidity:	6.2 g/l
pH:	3.60