



PERDEBERG
WINES

THE DRY LAND COLLECTION

Longevity Natural Sweet Chenin Blanc 2025

VITICULTURAL PRACTICES:

Appellation: Paarl

Cultivar: 100% Chenin Blanc

Soil Type: Malmesbury shales

Age of vines: 21 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: March 2025

Grape sugar: 42° Balling

Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: After the grapes were de-stemmed, they were given skin contact for two days with regular pump-overs of the juice. This ensured that ripe flavours were extracted from the skins and raisins. Only pressed juice was used, and great care was taken to ensure that the juice was clear before fermentation started to ensure the pure, concentrated fruit in the wine. The wine was thermo-flashed once it reached the required sugar levels. The wine was cross-flowed and transferred into barrels for maturation.

Wood maturation: 10 - 12 months in barrel. French oak, 500-litre, second-fill.

Bottle maturation: 12 months.

TASTING NOTES

Colour: Deep gold.

Bouquet: Marmalade, peach, apricot and honeycomb aromas with a hint of ginger are all prominent on the nose.

Taste: The palate is viscous and voluptuous.

AGEING POTENTIAL

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

FOOD PAIRINGS

Enjoy as dessert or pair with the likes of koeksisters, matured cheeses or other sweet treats.

SUITABILITY FOR VEGETARIANS OR VEGANS

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



CHEMICAL ANALYSIS

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|-----------------|--------------|
| Alcohol: | 9.66% by vol |
| Residual sugar: | 264.5 g/l |
| Total acidity: | 7.7 g/l |
| pH: | 3.52 |