



PERDEBERG
WINES

*the
Dry Land Collection*

RESOLVE
PINOTAGE
2024



CHEMICAL ANALYSIS

Alcohol:	14.38% by vol
Residual sugar:	3.3 g/l
Total acidity:	5.5 g/l
pH:	3.58

VITICULTURAL PRACTICES

Appellation: Coastal Region

Cultivar: 100% Pinotage

Soil Type: Malmesbury shales, decomposed granite and Glenrosa

Age of vines: 23 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: February 2023

Grape sugar: 25° 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. 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. 35% new French oak, and the balance in older barrels.

Bottle maturation: 12 months.

TASTING NOTE

It is a known fact that Pinotage vineyards flourish under dryland conditions. The dark colour, explicit aromatics, and juicy structure of this wine are a testament to this traditional way of grape farming.

Colour: Deep red

Bouquet: On the nose this wine shows distinctive blueberry with undertones of fresh cherries and vanilla.

Taste: The palate boasts ample fruit and charisma, with a luscious tannin structure that will evolve in taste and texture over the coming years.

AGEING POTENTIAL

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

FOOD PAIRING

This wine pairs well with steak, Cape Malay cuisine or glazed pork ribs.

SUITABILITY FOR VEGETARIANS OR VEGANS

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