PERDEBERG WINES

lightheartED

LOWER IN ALCOHOL PINOTAGE 2025



VITICULTURAL PRACTICES:

Appellation: Coastal Region
Cultivar: 100% Pinotage
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.
Winemaker: Arthur Basson

WINEMAKING PRACTICES

Method: Pinotage produces small berries with good flavour concentration under dryland conditions. Harvested from bush vine vineyards in the Paarl region, the grapes were picked at 25° Balling to ensure a soft and fruity style of wine. 30% of the wine was de-alcoholised mid-fermentation to achieve a low alcohol level.
Wood maturation: Six months with French oak staves.

TASTING NOTES

Colour: Bright Red.
Bouquet: Red fruit, cherries and plum on the nose.
Taste: Flavours of red berries, cherry, and a hint of chocolate are on the palate, complemented by an elegant tannin structure. This wine has a great varietal expression and flavours with a touch of oak that helps with complexity, mouthfeel and colour stability.

FOOD PAIRINGS

This wine pairs well with red meat dishes, but can also be enjoyed with lighter meals like wild mushroom quinoa risotto or a vegetarian ramen noodle bowl.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol:	8.34%
Residual Sugar:	8.3 g/l
Total Acidity:	5.2 g/l
pH:	3.44

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