



PERDEBERG
WINES

2025 | S H I R A Z

VITICULTURAL PRACTICES:

Appellation: Coastal region

Cultivar: 100% Shiraz

Soil Type: Decomposed granite, Glenrosa and Malmesbury shales.

Average yield: 9 tonnes per hectare

Age of vines: 17 years

Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

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: 23.5° Balling

Winemaker: Arthur Basson

WINEMAKING PRACTICES

Method: The grapes were harvested in the early morning. Grapes were de-stemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pump overs for seven days. During malolactic fermentation, French and American oak staves were added to help with the complexity of the wine.

Wood maturation: The wine was aged with wood staves for eight months.

TASTING NOTES

Colour: Deep Purple

Bouquet: A fusion of dark plum, blackberry and black pepper, dried spices and cloves.

Taste: A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak, followed by a lingering aftertaste.

AGEING POTENTIAL

Ready to be enjoyed now or within the next three years.

FOOD PAIRINGS

Enjoy this wine paired with spicy pizzas, paste or BBQ-basted meats.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

WINE ANALYSIS:

Alc. by vol: 14.14% RS: 4.2g/l TA: 5.59 g/l pH: 3.37

