

**WINEMAKER:**

Lodewyk Botha

**CULTIVAR:**

100% Chenin Blanc

**AGE OF VINES:**

26 years

**AVERAGE YIELD:**

9 tonnes per hectare



# 2024 | CHENIN BLANC

*W.O. Coastal Region*

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines are made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

## THE 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.

## THE VINEYARDS

The grapes were harvested from the Darling and Stellenbosch regions. The soil consists mostly of decomposed granite and sandstone that are well suited for vineyards in dryland conditions. Little to no irrigation was given in the vineyard, relying only on natural rainfall. The berries are small due to the lack of water and give concentrated fruit flavours. The small berries give great concentrated fruit flavour due to the lack of water it received.

## WINEMAKING

The grapes were picked early in the morning by hand. After receiving the grapes, they were de-stemmed and three hours of skin contact was given. The juice was cleaned using flotation before fermentation took place. Great care was taken that only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks for 15 days at a cold temperature and a selected yeast was added to achieve the fruity style. The wine was aged on the lees for three months before bottling.

## FOOD PAIRING

Enjoy this easy-drinking, unwooded wine as an aperitif or paired with summer favourites such as summer salads, sushi, pasta or pizza.

## AGEING POTENTIAL

Ready to be enjoyed now with the potential to age for two years.

## TASTING NOTE

**COLOUR:** Pale straw.

**BOUQUET:** Tropical notes of white pear, guava and kiwifruit.

**TASTE:** A crisp palate with a zesty finish.

## WINE ANALYSIS:

Alc. by vol: 13.62%    RS: 2.5 g/l    TA: 5.8 g/l    pH: 3.44

## NUTRITIONAL & INGREDIENTS INFORMATION:



(100 ml)  
E= 325 kJ / 78 kcal

