



PERDEBERG  
WINES

## 2026 | CHENIN BLANC

W.O. Coastal Region

### VITICULTURAL PRACTICES:

**Appellation:** Coastal region

**Cultivar:** 100% Chenin Blanc

**Soil Type:** Decomposed granite & sandstone.

**Average yield:** 9 tonnes per hectare

**Age of vines:** 28 years

**Irrigation:** Combination of dry-farmed (natural rainfall), and irrigated vineyards.

**Vintage:** Though the 2026 harvest produced slightly below-average volumes, the dry conditions of late summer worked in the vineyard's favour, yielding grapes of outstanding quality and balanced sugar levels. Rich concentration, deep colour and vibrant acidity suggest a vintage destined to produce exceptional wines..

**Picking date:** February 2026

**Grape sugar:** 24° Balling

**Winemaker:** Lodewyk Botha

### 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.

### TASTING NOTE

**COLOUR:** Pale straw.

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

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

### AGEING POTENTIAL

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

### FOOD PAIRING

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

### SUITABILITY FOR VEGETARIANS OR VEGANS

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



### WINE ANALYSIS:

Alc. by vol: 13.59%    RS: 2.0 g/l    TA: 5.8 g/l    pH: 3.30