

WINEMAKER:

Arthur Basson

CULTIVAR:

100% Merlot

AGE OF VINES:

12 years

AVERAGE YIELD:

11 tonnes per hectare



2022 | M E R L O T

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 is 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 2022 vintage is one of the longest and latest vintages in history. The growing season started very well due to a cold wet winter with sufficient soil moisture. The growing season was cool with good growth in the vineyards. We however experienced extreme heat conditions in January and February that had an impact on the harvest.

THE VINEYARDS

The grapes were harvested from the Paarl and Swartland region. The soil types are mostly Malmesbury Shales and Glenrosa which are well suited for vineyards in dryland conditions. Very little irrigation is given in the vineyards and they need to survive mostly on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours.

WINEMAKING

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 oak staves were added to help with the complexity of the wine. The wine was aged on the wood for eight months.

FOOD PAIRING

Enjoy this well-balanced, easy-drinking wine with mild dishes like roast beef, mutton, steak, stew, mushrooms or cheese soufflés.

AGEING POTENTIAL

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

TASTING NOTE

COLOUR: Deep purple red.

BOUQUET: Notes of dark berries, spice and plum.

TASTE: Soft smooth tannins and a velvety mouthfeel for a rich, lingering finish.

WINE ANALYSIS:

Alc. by vol: 13.63% RS: 3.6 g/l TA: 5.8 g/l pH: 3.46

NUTRITIONAL INFORMATION:



(100 ml)
E = 361.06 kJ

