



PERDEBERG
WINES

2026 | SAUVIGNON BLANC

W.O. Coastal Region

VITICULTURAL PRACTICES:

Appellation: Coastal region

Cultivar: 100% Sauvignon Blanc

Soil Type: Decomposed granite, Glenrosa and Malmesbury shales.

Average yield: 9 tonnes per hectare

Age of vines: 16 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 PRACTICES

Method: The grapes were picked early in the morning by hand. After receiving the grapes, it was 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: A pale green tinge.

BOUQUET: Tropical notes of gooseberry, asparagus and a hint of bell pepper and green figs.

TASTE: An abundance of flavours that carry through to a refreshingly crisp finish.

AGEING POTENTIAL

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

FOOD PAIRING

Enjoy this wine with fish or other seafood dishes, lightly flavoured pasta, pizza or risotto.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

WINE ANALYSIS:

Alc. by vol: 13.69% RS: 3.6 g/l TA: 5.9 g/l pH: 3.30

