



PERDEBERG
WINES



THE VINEYARD COLLECTION

Chenin Blanc 2026

VITICULTURAL PRACTICES

Appellation: Paarl

Cultivar: 100% Chenin Blanc

Soil Type: Decomposed granite

Age of vines: 42 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

Vintage: The 2026 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

Picking date: February 2026

Grape sugar: 24° Balling

WINEMAKING PRACTICES

Method: After de-stemming the grapes, skin contact was given for two hours, and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that only clear juice was used for fermentation. The wine was fermented in stainless steel tanks to ensure the pure, concentrated fruitiness of the grapes were infused into the wine. The wine was aged on the lees for three months to add complexity and longevity.

TASTING NOTES

Colour: Pale straw.

Bouquet: Pear, peach, green apple and tropical notes are all prominent on a very generous nose.

Taste: The palate is fresh with a crisp finish.

AGEING POTENTIAL

Ready to be enjoyed now with a potential to mature for up to five years.

FOOD PAIRING

This wine will pair well with most fish or poultry dishes, and is an ideal match with spicy curries.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 13.66% by vol

Residual sugar: 2.2 g/l

Total acidity: 6.0 g/l

pH: 3.28