



PERDEBERG
WINES



THE VINEYARD COLLECTION

Cinsault 2026



VITICULTURAL PRACTICES

Appellation: Paarl

Cultivar: 100% Cinsault

Soil Type: Decomposed granite and Malmesbury shales

Age of vines: 38 years (1988)

Average yield: 8 tonnes per hectare

Irrigation: Dry-farmed (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: 23.5° Balling

WINEMAKING PRACTICES

Method: After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. For five days, fermentation was done in stainless steel tanks with regular pump-overs.

Wood maturation: 10 months in barrel. 500L French oak barrels, second and third-fill.

TASTING NOTES

Colour: Deep crimson

Bouquet: Aromatic with fresh red berries, cherries, and spicy flavours.

Taste: The palate is soft and easy drinking.

AGEING POTENTIAL

Ready to be enjoyed now with the maturation potential of up to five years.

FOOD PAIRING

This wine will pair well with grilled light meats like pork belly or duck and creamy pasta dishes.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 13.73% by vol

Residual sugar: 3.3 g/l

Total acidity: 5.8 g/l

pH: 3.45