

THE VINEYARD COLLECTION

Cap Classique

Chenin Blanc 2022



PERDEBERG
WINES



VITICULTURAL PRACTICES

Appellation: Agter-Paarl

Cultivar: 100% Chenin Blanc

Soil Type: Decomposed granite and Malmesbury shales

Age of vines: 48 (old vine registered: 1977)

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

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. Chenin Blanc is resilient and produces good quality fruit under these dry, hot conditions.

Picking date: January 2022

Grape sugar: 19° Balling

Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: Whole bunches were pressed with no skin contact, and only the best free-run juice was selected. The wine was then settled overnight, and then the clean juice was fermented in stainless steel tanks. The juice was settled for twelve hours, and clear juice was transferred to the fermentation tank for the first alcoholic fermentation. After the fermentation, the wine was stored on the lees for six months without any sulphur addition. The wine was then stabilised and filtered before the addition of sugar and yeast for the second fermentation. The second alcoholic fermentation was done in the bottle under a crown cap. The wine was then aged for at least eighteen months on the lees in the bottle. The wine was disgorged and then corked.

TASTING NOTES

Colour: Green

Bouquet: Notes of Granny Smith apples, lime and grapefruit

Taste: A fresh minerality with a biscuity finish.

AGEING POTENTIAL

Ready to be enjoyed now with a maturation potential of up to four years. Best served chilled.

FOOD PAIRING

Serve well-chilled as an aperitif or pair it with oysters and fresh seafood dishes.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 12.47% by vol

Residual sugar: 7.5 g/l

Total acidity: 7.0 g/l

pH: 3.26