



PERDEBERG
WINES

Malbec 2025

VITICULTURAL PRACTICES

Appellation: Paarl

Cultivar: 100% Malbec

Soil Type: Malmesbury shales

Age of vines: 14 years

Average yield: 8 tonnes per hectare

Irrigation: Dry-farmed (natural rainfall)

Vintage: The 2025 harvest was marked by slightly below-average volumes, a result of the dry conditions experienced during the late summer and harvest period. These weather conditions proved advantageous for grape quality, resulting in good natural acidity and sugar levels in the grapes. This balance of concentrated flavours, intense colour and vibrant acidity promises exceptional wines for the vintage.

Picking date: March 2025

Grape sugar: 24° 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. The wine was fermented in stainless steel tanks for seven days with regular pump-overs. Malolactic fermentation and maturation took place over 18 months in barrel to develop a rich, complex, and wooded-style wine.

Wood maturation: 18 months in French oak barrels. 15% in first fill barrels.

Bottle maturation: One month in bottle.

TASTING NOTES

Colour: Red

Bouquet: Dark berry and cherry flavours with hints of dried spices and cloves.

Taste: The palate is rich and ends with sweet ripe fruit flavours.

AGEING POTENTIAL

Ready to be enjoyed now with the maturation potential to age further for three to five years.

FOOD PAIRING

This wine will pair well with hearty meat dishes such as beef casserole, steak or lamb curry.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 14.26% by vol

Residual sugar: 2.0 g/l

Total acidity: 5.4 g/l

pH: 3.49

