



PERDEBERG
WINES



Pinotage 2024

VITICULTURAL PRACTICES

Appellation: Paarl

Cultivar: 100% Pinotage

Soil Type: Decomposed granite and Malmesbury shales

Age of vines: 11 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

Vintage: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team.

Picking date: February 2024

Grape sugar: 25° 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. The wine was then fermented in stainless steel tanks for five days with regular pump-overs.

Wood maturation: 12 months in barrel. French and American oak, 5% new oak, second and third-fill.

TASTING NOTES

This uniquely South African cultivar is a cross between Pinot Noir and Cinsault. Pinotage produces excellent-quality wines under warm growing conditions.

Colour: Medium red

Bouquet: Prunes, cherries, and ripe berry notes with hints of vanilla oak.

Taste: The palate is filled with ripe fruit and elegant tannins with a long aftertaste.

AGEING POTENTIAL

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

FOOD PAIRING

Pairs well with steak, roasted pork, lamb, or mature cheese.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 14.19% by vol

Residual sugar: 3.8 g/l

Total acidity: 5.2 g/l

pH: 3.57