



*Courageous*

## Barrel Fermented Chenin Blanc 2016

<i>Winemaker:</i>	<i>Albertus Louw &amp; Natalie Kühne</i>
<i>Viticulturist:</i>	Tharien Hansen
<i>Cultivar:</i>	100% Chenin Blanc
<i>Appellation:</i>	Paarl
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### **Background**

Perdeberg Wines, basking in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

### **The vineyards**

The grapes are harvested from two vineyards 26 and 32 years old in the Perdeberg area. The soils are mainly decomposed granite and glenrosa. The vines are in natural balance, giving a low yield of 7 tons per hectare to enhance fruit complexity.

### **Winemaker's Comments**

The grapes are harvested by hand and delivered in crates. After the grapes are de-stemmed, skin contact is given for 3 hours and the juice are extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness of the dry land grapes are infused into the wines. For the Barrel Fermented Chenin Blanc, fermentation takes place in 500L barrels with selected wine yeast. French Oak barrels are used to lend more complexity to the wine and have a good rest for 10 months in the barrels.

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in French oak barrels. Together with the age-old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions.

### **Tasting Note**

Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity. Enjoy now or cellar for up to 5 years.

### **Food pairing**

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses!

### **Maturation potential:**

Ready to be enjoyed now with the potential to age further for eight years.

### **Chemical analysis**

<i>Alcohol:</i>	13.98% by volume
<i>Residual sugar:</i>	3.2 g/l
<i>Total acidity:</i>	6.2 g/l
<i>pH:</i>	3.44



*The  
Dry Land Collection*

