



*The
Dry Land Collection*

Courageous

Barrel Fermented Chenin Blanc 2017

Winemaker: Albertus Louw & Natalie Kühne
Viticulturist: Tharien Hansen
Cultivar: 100% Chenin Blanc
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Background

Perdeberg Wines, nestled 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 35-year-old bush vine vineyards in the Paarl area. The soils are deep and strong in structure. No irrigation is used in this vineyard block, only relying on winter rainfall.

The winemaking

The grapes were harvested by hand in mid-February at a minimum of 24° Balling in the early morning when it is still cool. After the grapes are de-stemmed, skin contact is given for three hours and the juice is 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.

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in French oak barrels for 10 months. 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.

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.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.

Chemical analysis

Alcohol:	13.62% by volume
Residual sugar:	4.7 g/l
Total acidity:	5.9 g/l
pH:	3.33

