



PERDEBERG
WINES

THE DRY LAND COLLECTION

Courageous Barrel Fermented Chenin Blanc 2024 Magnum

VITICULTURAL PRACTICES:

Appellation: Paarl

Cultivar: 100% Chenin Blanc

Soil Type: Decomposed granite

Age of vines: 39 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: March 2024

Grape sugar: 23° & 24° Balling

Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: The grapes were de-stemmed, whereafter skin contact followed for two hours. Great care was taken to ensure clear, free-run juice is extracted before fermentation, as it infuses the pure, concentrated fruitiness of the dry land grapes into the wine. The wine was kept on the lees until bottling, with no lees stirring. No malolactic fermentation took place to keep the natural Chenin Blanc acidity.

Wood maturation: 11 months in French oak barrels. 80% in second-fill & third-fill barrels, and 20% in new French oak barrels.

Bottle maturation: Six months.

TASTING NOTES

Colour: Pale gold.

Bouquet: Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine.

Taste: The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

AGEING POTENTIAL

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

FOOD PAIRINGS

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



CHEMICAL ANALYSIS

Alcohol:	14.1 % by vol
Residual sugar:	3.7 g/l
Total acidity:	6.2 g/l
pH:	3.31