



PERDEBERG
WINES

THE DRY LAND COLLECTION

Rossouw's Heritage 2025

VITICULTURAL PRACTICES:

Appellation: Coastal

Cultivar: Chenin Blanc (67%), Grenache Blanc (18%), Viognier (15%)

Soil Type: Decomposed granite, Malmesbury shales, Glenrosa

Age of vines: 40 year old (Chenin), 20 year old (Grenache)

Average yield: 6 tonnes per hectare

Irrigation: Dryland (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: February/March 2025

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 acidity of the grapes.

Wood maturation: 40% in 10 months in barrel. 500-litre, second fill French oak barrels.

TASTING NOTES

Colour: Light gold

Bouquet: Citrus, tropical fruit, and white pear.

Taste: The palate is rich with hints of vanilla and ends with a crisp acidity.

AGEING POTENTIAL

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

FOOD PAIRINGS

This wine pairs well with grilled line fish, creamy pasta or roast chicken.

SUITABILITY FOR VEGETARIANS OR VEGANS

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



CHEMICAL ANALYSIS

Alcohol:	14.24% by vol
Residual sugar:	2.5 g/l
Total acidity:	6.2 g/l
pH:	3.35