



PERDEBERG
WINES

*the
Dry Land Collection*

TENACIOUS
SYRAH
2024



CHEMICAL ANALYSIS

Alcohol:	13.64% by vol
Residual sugar:	2.7 g/l
Total acidity:	5.7 g/l
pH:	3.38

VITICULTURAL PRACTICES

Appellation: Coastal Region

Cultivar: 100% Syrah

Soil Type: Malmesbury shales and decomposed granite

Age of vines: 19 years

Average yield: 7 tonnes per hectare

Irrigation: Dry-farmed (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: 24° Balling

Winemaker: Andri le Roux

WINEMAKING PRACTICES

Method: When the grapes entered the cellar, they were gently de-stemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days with regular pump-overs for five days, with 20% whole-bunch fermentation. This wine was matured in 500-litre French oak barrels. After tasting through all the individual lots our winemaking team decides on the final blend, and the wine is prepared for bottling.

Wood maturation: 18 months in barrel. 20% new French oak, and the balance in older barrels.

Bottle maturation: 12 to 18 months.

TASTING NOTE

This Syrah is a fine example of a wine made from vineyards grown under dry-farmed conditions. As is the case when using small berries, this wine shows a voluptuous bouquet and a rich aftertaste, leaving you with much food for thought.

Colour: Dark purple-red

Bouquet: A spicy nose with hints of white pepper, cloves, red berries and violets.

Taste: The palate shows tones of berries and fresh herbs, with delicate tannins and a fresh aftertaste.

AGEING POTENTIAL

Ready to be enjoyed now with the potential to mature for up to eight years.

FOOD PAIRING

This wine pairs well with the likes of matured cheese, flame-grilled steaks, and rack of lamb.

SUITABILITY FOR VEGETARIANS OR VEGANS

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