

## ICONIC RANGE

# Endura Winemaker's Selection Cape Blend 2018

### THE RANGE

Endura pays tribute to the enduring journey of survival a dryland vine embarks on year after year to produce its best fruit. Smaller berries and flavour-rich grapes are nature's way of aligning the dryland vine's energy levels with challenging external conditions and so ensuring the best possible outcome. The winemaker annually selects the best fruit combination for a limited-release blend.

### THE VINTAGE

The 2018 vintage proceeded with a very dry winter and below-average rainfall. The growing season was dry without any disease pressure. The harvest was early due to the low crop and very dry climate conditions. Perdeberg's wines have shown notable elegance with a fine tannin structure, intense colour and fruit-forward flavours, all of which show impressive ageing potential.

### THE VINEYARD

The vineyards are all situated within the Paarl region and a combination of the best-selected terroir for each of the cultivars. The soils are a combination of decomposed granite and Malmesbury shales. The grapes were hand-picked and harvested in small batches, followed by berry sorting to remove any unwanted grapes. The influence of the dryland growing conditions plays an integral part in the quality of the grapes and the fruit intensity.

### THE WINEMAKING

This Cape Blend is a Pinotage-driven blend with the addition of Cabernet Sauvignon and Malbec to add to the complexity and balance of the final product.

Winemaker: Albertus Louw  
Age of vines: 18 years  
Average yield: 5 tonnes per hectare  
Cultivar: Pinotage (65%),  
Cabernet Sauvignon (19%), Malbec (16%)  
Appellation: Coastal

### THE WINEMAKING CONTINUED

Fermentation took place in small stainless-steel tanks for seven days with regular pump-overs for fermenting to extract the flavour, colour and structure from the skins. After pressing, the wine was transferred to 500-litre French oak barrels for malolactic fermentation and further ageing for eighteen months. Only the best barrels were selected and blended to create a harmony of flavours and balance in the wine.

### TASTING NOTE

**Colour:** Dark red

**Bouquet:** Dark berries, blackcurrant, red fruit, hints of cocoa and dried tobacco leaves flavours.

**Taste:** Blueberries, cherries and a hint of vanilla.  
A well-structured palate with a long smooth finish.

### FOOD PAIRING

This wine pairs well with rich dishes such as Cape Malay curry, red meat and wild game.

### MATURATION POTENTIAL

This wine is ready to be enjoyed now with an ageing potential of five to eight years.

### SUITABILITY FOR VEGETARIANS OR VEGANS

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

### CHEMICAL ANALYSIS

Alcohol:	13.99% by vol
Residual sugar:	4.5 g/l
Total acidity:	5.8 g/l
pH:	3.50

