



PERDEBERG
WINES

2024 | CABERNET SAUVIGNON

VITICULTURAL PRACTICES:

Appellation: Coastal region

Cultivar: 100% Cabernet Sauvignon

Soil Type: Glenrosa and Malmesbury shales.

Average yield: 8 tonnes per hectare

Age of vines: 15 years

Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

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: 24.5° Balling

Winemaker: Arthur Basson

WINEMAKING PRACTICES

Method: The grapes were harvested in the early morning. Grapes were de-stemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pump overs for seven days. During malolactic fermentation, French and American oak staves were added to help with the complexity of the wine.

Wood maturation: The wine was aged with wood staves for eight months.

TASTING NOTES

Colour: Deep purple red

Bouquet: Blackcurrants, blueberries and mocha undertones.

Taste: Soft smooth palate and a rich, lingering finish.

AGEING POTENTIAL

Ready to be enjoyed now or within the next three years.

FOOD PAIRINGS

Enjoy this wine paired with robust meat dishes like kudu fillet, duck breast or lamb chops.

SUITABILITY FOR VEGETARIANS OR VEGANS

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



WINE ANALYSIS:

Alc. by vol: 13.42% RS: 4.8g/l TA: 5.6 g/l pH: 3.61