



PERDEBERG
WINES



2025 | ROSÉ

VITICULTURAL PRACTICES:

Appellation: Coastal region

Cultivar: 100% Shiraz

Soil Type: Decomposed granite, and Malmesbury shales.

Average yield: 10 tonnes per hectare

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

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 2025

Grape sugar: 22° Balling

WINEMAKING PRACTICES

Method: The grapes were harvested in the early morning to ensure that they arrived cool at the winery. After de-stemming the grapes, skin contact was given for one hour to ensure that the correct light pink colour was attained. The juice was settled overnight, and only clear juice was used for the fermentation. The wine was fermented in stainless steel tanks at a cold temperature, and a selected yeast was added to assist the fermentation. No lees contact was given.

TASTING NOTES

Colour: Light salmon and soft pink hues.

Bouquet: Driven by fresh fruit flavours and led by juicy berry characters.

Taste: Pomegranate and cranberry with nuances of candyfloss and floral notes.

AGEING POTENTIAL

Ready to be enjoyed now.

FOOD PAIRINGS

A brilliant food wine with endless pairing opportunities – from light pasta dishes to roast chicken or shellfish.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

WINE ANALYSIS:

Alc. by vol: 12.63% RS: 8.3g/l TA: 5.8 g/l pH: 3.27