



PERDEBERG
WINES



THE VINEYARD COLLECTION

Grenache Noir 2024

VITICULTURAL PRACTICES

Appellation: Paarl

Cultivar: 100% Grenache Noir

Soil Type: Decomposed granite

Age of vines: 10 years

Average yield: 10 tonnes per hectare

Irrigation: Dry land (natural rainfall)

Vintage: The 2024 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

Picking date: February 2024

Grape sugar: 23.5° Balling

WINEMAKING PRACTICES

Method: After the grapes were de-stemmed, the berries were sorted to ensure that only the best fruit was used for this wine. Cold maceration of the skins was given for 48 hours to ensure maximum colour and flavour were extracted. For five days, fermentation was done in stainless steel tanks with regular pump-overs.

Wood maturation: 12 months in barrel. French oak, second and third-fill.

TASTING NOTES

This is a true reflection of a modern-day Grenache Noir, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under dryland conditions produce red wines which are naturally rich in flavour.

Colour: Medium red

Bouquet: Red berries, cherries and spicy notes.

Taste: Fresh and vibrant with a smooth palate.

AGEING POTENTIAL

Ready to be enjoyed now with the maturation potential of five years.

FOOD PAIRING

This wine pairs well with duck, roasted chicken or grilled meat.

SUITABILITY FOR VEGETARIANS OR VEGANS

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

CHEMICAL ANALYSIS

Alcohol: 13.52% by vol

Residual sugar: 3.8 g/l

Total acidity: 5.5 g/l

pH: 3.39