

## THE VINEYARD COLLECTION

# Sauvignon Blanc 2025



PERDEBERG  
WINES



### VITICULTURAL PRACTICES

**Appellation:** Cape Coast

**Cultivar:** 100% Sauvignon Blanc

**Soil Type:** Decomposed granite and oakleaf

**Age of vines:** 16 years

**Average yield:** 8 tonnes per hectare

**Irrigation:** Dryland (natural rainfall)

**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:** 22-24° Balling

### WINEMAKING PRACTICES

**Method:** After the grapes were de-stemmed, skin contact was given for 18 hours, and the juice was extracted. Only free-run juice was used, and great care was taken to ensure that the juice was clear before fermentation. The wine was then fermented within stainless steel tanks to ensure that the pure, concentrated fruitiness of the grapes was infused into the wines. The wine was aged on the lees for three months to ensure complexity and longevity.

### TASTING NOTES

**Colour:** Pale straw.

**Bouquet:** Intense flavours of gooseberry, green fig, and grassy notes are evident on the nose.

**Taste:** The palate is fresh with a crisp finish.

### AGEING POTENTIAL

Ready to be enjoyed now with a maturation potential of up to two years.

### FOOD PAIRING

Enjoy with green salads, seafood, lightly flavoured pasta, or semi-firm aged goat's cheese. Best served chilled.

### SUITABILITY FOR VEGETARIANS OR VEGANS

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

### CHEMICAL ANALYSIS

Alcohol: 12.76% by vol

Residual sugar: 4.49 g/l

Total acidity: 7 g/l

pH: 3.43