

Perdeberg The Dry Land Collection Courageous Barrel Fermented Chenin Blanc 2016

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in small French oak barrels. Together with the age old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions. Citrus, lemon zest, dried pear, peach and apricot flavours are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of honey comb, pineapple and vanilla, while the finish is crisp with a well balanced acidity.

Pair with dishes such as Cape Malay bobotie, chicken curry, braaid snoek or fragrant cheeses. Suitable for vegetarians, but not for vegans

variety : Chenin Blanc | 100% Chenin Blanc

winery : Perdeberg Wines

winemaker : Carla Cutting

wine of origin : Paarl

analysis : alc : 13.75 % vol rs : 3.8 g/l pH : 3.44 ta : 6.4 g/l

type : White **style :** Off Dry wooded vegetarian

pack : Bottle **size :** 750ml **closure :** Cork

2018 National Wine Challenge - Double Platinum

2018 Platter's SA Wine Guide - 5 Stars

2016 IWSC - Silver

2016 Standard Bank Chenin Blanc Top 10 Challenge - Winner

ageing :

Enjoy now or cellar for up to 5 years.

Together with the age old traditions of Dry Land viticulture, Perdeberg's Dry Land Collection wines are a fine display of the ability of bush vines. Grapes grown under dry land conditions, create intensely flavored and succulent wines, as these stressful conditions result in smaller berries with a lower skin to juice ratio, producing high quality wines.

in the vineyard :

To ensure environmental sustainability, our vineyards are closely managed in terms of pruning practices; canopy management; shoot density and harvest control.

Our Viticulturist and Cellar Master identify vineyard blocks which are suitable for the Dry Land Collection range and manage these blocks to ensure achievement of the most favorable yield of high quality fruit.

about the harvest:

The grapes are harvested by hand.

in the cellar :

After the harvest, the grapes are delivered in crates. After the grapes are de-stemmed, skin contact is given for 3 hours and the juice is extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness of the dry land grapes are infused into the wines. For the Barrel Fermented Chenin Blanc, fermentation takes place in 500L barrels with selected wine yeast. French oak barrels are used to lend more complexity to the wine and have a good rest for 10 months in the barrels.



Perdeberg Wines

Paarl

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