

## Perdeberg Pinotage 2022

A charming Pinotage with dark plum, blackberry and dark cherries on the nose. The palate of elegant tannins, ripe dark fruit and a hint of vanilla is followed by a lingering, fruity aftertaste.

An excellent food wine that pairs well with most cuisine types. Enjoy this wine on its own or perfectly paired with tomato-based dishes, and spicy Portuguese or Cape Malay dishes.

**variety** : Pinotage | 100% Pinotage

**winery** : Perdeberg Wines

**winemaker** : Albertus Louw

**wine of origin** : Paarl

**analysis** : **alc** : 13.93 % vol **rs** : 4.6 g/l **pH** : 3.52 **ta** : 5.4 g/l **va** : 0.67 g/l

**type** : Red **style** : Dry **taste** : Fruity

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

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

**in the vineyard** : The grapes were harvested from the Paarl and Swartland regions. The soil is mostly decomposed granite and sandstone that is well suited for vineyards in dryland conditions. No irrigation is given in the vineyard, relying only on natural rainfall. The berries are small due to the lack of water and give concentrated ripe fruit flavours.

**in the cellar** : The grapes were harvested in the early morning. Grapes were destemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. The wine was fermented naturally without the addition of any yeast. Fermentation was done in stainless steel tanks with regular pump overs for five days. During malolactic fermentation, a combination of American and French oak staves was added to help with the complexity of the wine. The wine is aged for eight months on the wood staves.



### Perdeberg Wines

Paarl

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