

## Perdeberg The Dry Land Collection Resolve Pinotage 2020

It is a known fact that Pinotage vineyards flourish under dryland conditions. The dark colour, explicit aromatics and juicy structure of this wine is a testament to this traditional way of grape farming.

On the nose this wine shows a distinctive spiciness with undertones of fresh cherries and strawberry cordial. The palate boasts ample fruit and charisma, with a luscious tannin structure that will evolve in taste and texture over the coming years.

This wine pairs well with tuna steak, lamb tikka masala or glazed pork ribs.

**variety :** Pinotage | 100% Pinotage

**winery :** Perdeberg Wines

**winemaker :** Natalie Kuhne

**wine of origin :** Paarl

**analysis :** alc : 14.13 % vol    rs : 2.8 g/l    pH : 3.67    ta : 5.6 g/l

**type :** Red    **style :** 0    **taste :** Fruity    wooded    vegetarian

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

### ageing :

Ready to be enjoyed now with the potential to age further for eight to ten years.

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

**in the vineyard :** The grapes were harvested from two 13- and 26-year old vineyard blocks in the Paarl area. Harvesting took place in February at a minimum of 25° Balling in the early morning when it was still cool. The soils, a combination of decomposed granite and Malmesbury shales, are deep and strong in structure. These vineyard blocks used little to no irrigation as they primarily relied on winter rainfall.

**in the cellar :** After the grapes were de-stemmed, the berries were sorted and cold maceration was given for two days. The wine was fermented in stainless steel tanks for five days with regular pump-overs. Made in a rich and complex wooded style, this wine was matured in 300-and-500 litre French and American oak barrels for eighteen months. These oak barrels were a combination of new and old, with about thirty percent of the barrels being new oak. Once bottled, the wine was aged a further twelve to eighteen months.



## Perdeberg Wines

Paarl

021 869 8244

[www.perdeberg.co.za](http://www.perdeberg.co.za)