

Perdeberg The Dry Land Collection Resolve Pinotage 2024

Colour: Deep red

Bouquet: On the nose this wine shows distinctive blueberry with undertones of fresh cherries and vanilla.

Taste: The palate boasts ample fruit and charisma, with a luscious tannin structure that will evolve in taste and texture over the coming years.

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.

This wine pairs well with steak, Cape Malay cuisine or glazed pork ribs.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Andri le Roux

wine of origin : Paarl

analysis : alc : 14.38 % vol rs : 3.3 g/l pH : 3.58 ta : 5.5 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded** **vegetarian**

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

ageing :

This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

Under extreme conditions, Mother Nature provides its best fruit. The Dry Land Collection wines pays homage to its testing terroir, showcasing the uniqueness of wines produced from dry land vineyards. Created in a new world style, these wines are complex with ample fruit and structure. Each wine holds a symbolic name that shares a characteristic of its source.

in the vineyard : Soil Type: Malmesbury shales, decomposed granite and Glenrosa

Age of vines: 23 years

Average yield: 8 tonnes per hectare

Irrigation: Dryland (natural rainfall)

about the harvest: Vintage: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team.

Picking date: February 2024

Grape sugar: 23-24° Balling

in the cellar : Method: When the grapes entered the cellar, they were gently de-stemmed and sorted to remove any unwanted berries. Cold maceration took place for two days to extract the maximum fruit flavours and intense colour. The juice was fermented in stainless steel tanks for seven days with regular pump-overs for five days. Made in a rich and complex wooded style, this wine was matured in 500 litre French oak barrels. After tasting through all the individual lots our winemaking team decides on the final blend, and the wine is prepared for bottling.

Wood maturation: 18 months in barrel. 35% new French oak, and the balance in older barrels.

Bottle maturation: 12 months.



Perdeberg Wines

Paarl

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