

English

Perdeberg Sauvignon Blanc with Chicken Pilar

Wine: This Sauvignon Blanc, with its pale green tinge and tropical notes of gooseberry, asparagus, and green figs, is crisp and refreshing.

Pairing: The bright and zesty flavors of the Sauvignon Blanc complement the light and savory notes of Chicken Pilar, enhancing the overall dining experience

Winemaking: The grapes for this Sauvignon Blanc are sourced from the

best vineyards in Paarl, Darling, and Stellenbosch. The cool maritime influence and diverse soils contribute to the wine's complexity and freshness. The grapes are harvested at night or early morning to maintain their brightness and are fermented at low temperatures in stainless steel tanks to preserve their vibrant aromatics.

About Sauvignon Blanc: Celebrated for its vibrant and lively flavors, Sauvignon Blanc often features green apple, citrus, and tropical fruits. It has a crisp, clean finish and adapts well to different climates.

Perdeberg Merlot with Pandebono Waffle with Ariquipe

Wine: This Merlot, with its deep purple-red hue and rich scents of dark berries, spices, and plums, offers a smooth and velvety taste.

Pairing: The soft tannins and ripe fruit flavors of the Merlot beautifully complement the sweet, caramelized notes of the ariquipe on the pandebono waffle, creating a rich and indulgent finish.

Winemaking: The grapes for this Merlot are grown in the fertile soils of the Paarl and Swartland regions. They

are hand-harvested and sorted to ensure only the highest quality fruit is used. The wine undergoes fermentation in stainless steel tanks, followed by malolactic fermentation and aging in French oak barrels for eight months.

This process imparts subtle oak characteristics and enhances the wine's overall structure and complexity.

About Merlot: Known for its soft, velvety tannins and lush fruit flavors, Merlot often features notes of plum, black cherry, and chocolate. It's a versatile grape that produces wines ranging from easy-drinking to rich and complex.

Perdeberg Winery:

Perdeberg Winery is located in the heart of the Cape Floristic Region near the Paardeberg mountain, an area historically inhabited by Cape mountain zebra. The winery is committed to conservation efforts, contributing to the recovery of this threatened species. Perdeberg offers estate-quality wines for everyday enjoyment at affordable prices, ensuring both delightful wine



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Perdeberg Pinotage Rosé with Kale Salad

Wine: This vibrant Pinotage Rosé, with its light salmon and soft pink hues, bursts with juicy berry flavors, pomegranate, cranberry, and a hint of candyfloss.

Pairing: The fruity notes of the Rosé enhance the earthy flavors of kale, avocado, and candied walnuts in the salad, while the cranberries and cherry tomatoes in the salad echo the wine's berry aromas, creating a refreshing and flavorful combination.

Winemaking: Grown in the dry conditions of Paarl and Swartland, the Pinotage grapes are carefully harvested at optimal ripeness to preserve their natural vibrancy and freshness. The wine undergoes a cool fermentation to retain its aromatic qualities, followed by brief aging in stainless steel tanks to maintain its bright and youthful character.

About Pinotage: Pinotage is a uniquely South African grape variety, a cross between Pinot Noir and Cinsault. It produces wines with bold flavors of dark fruit and tobacco, while in rosé form, it offers vibrant berry notes.

Perdeberg Chenin Blanc with Ceviche "El Tigre y Coco"

Wine: This crisp Chenin Blanc is a tropical delight with aromas of white pear, guava, and kiwifruit, leading to a lively finish.

Pairing: The wine's tropical notes complement the fresh seafood and coconut flavors in the shrimp ceviche, enhancing the dish's zestiness and making it an ideal match.

Winemaking: Crafted from 100% Chenin Blanc grapes sourced from bush vines in Paarl, this wine benefits from

the region's granite and shale soils, which add complexity and minerality. The grapes are harvested early in the morning to preserve their vibrancy. The juice undergoes a cool fermentation in stainless steel tanks to retain its fruity and floral aromas.

About Chenin Blanc: Chenin Blanc is a versatile grape varietal that produces wines that range from dry to sweet and with aging potential. Chenin can grow in diverse climates and soils giving it terroir driven flavors of green apple, pear, and honey, with a refreshing and lively finish perfect for food pairings.

Perdeberg Pinotage with Picada Tarzan

Wine: This charming Pinotage, with dark plum, blackberry, and subtle spice on the nose, offers a palate of elegant tannins, ripe dark fruit, and a hint of vanilla, followed by a lingering fruity aftertaste.

Pairing: The wine's bold flavors enhance the rich, savory notes of the breaded chicken, top sirloin, and crispy pork belly in the Picada Tarzan, creating a satisfying and harmonious taste experience.

Winemaking: Crafted from 100% Pinotage grapes grown in the warm climate of Paarl, the wine benefits from the deep, well-drained soils of the region. The grapes are handpicked and undergo a careful selection process to ensure only the best fruit is used. Fermentation takes place in stainless steel tanks, followed by aging in a combination of French and American oak barrels for added complexity and structure.

About Pinotage: Pinotage is known for its bold, smoky, and fruity flavors, producing wines that range from rich and full-bodied reds to lighter, approachable styles, perfect for a variety of dishes.



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