

SAAM Mountain Sauvignon Blanc 2007

A tropical nose with hints of bell pepper. The palate is filled with tropical fig and gooseberry flavours, balanced by crisp acidity. This abundance of flavours persists on the well-structured, mouth-filling palate, staying there to create a long and rich after-taste. The zingy acidity is both refreshing and typical of a Sauvignon Blanc.

This Sauvignon Blanc makes a perfect food match with seafood, lightly flavoured pasta, pizza, risotto, fish or sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : **alc** : 12.8 % vol **rs** : 2.0 g/l **pH** : 3.45 **ta** : 6.6 g/l

type : White **taste** : Fruity

pack : Bottle **closure** : Screwcap

in the cellar : The skins and juice were separated as soon as possible after crushing. The juice was chilled to 10° C immediately and left to settle overnight. The following morning the clear juice was racked from the less and inoculated with a dry Saccharomyces yeast. Fermentation proceeded at 10° - 12° C for 21 days until dry. The wine was then sulphured and left on the gross lees for another 4 months to give extra body and elegance. Before bottling the wine was cleared up and filtered.



Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za