

## SAAM Mountain Chenin Blanc 2007

Rich tropical aromas of pear, guava and ripe yellow stone fruits jump out of the glass when you pour Saam Mountain Chenin Blanc. The abundance of flavours carries through on the well-structured palate and rich aftertaste.

This unwooded Chenin pairs fantastically with creamy goats cheese, sushi, pasta and pizza. Or as winemaker Pieter Carstens notes - its a very good quaffer, just chill the wine and enjoy a glass or two.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Perdeberg Wines

**winemaker :** Pieter Carstens

**wine of origin :** Coastal

**analysis :** alc : 13.8 % vol   rs : 3.2 g/l   pH : 3   ta : 6.8 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

**in the cellar :** Juice is separated from the skins as soon as possible after crushing and the clear juice is racked after cold settling overnight. Yeast inoculation occurs just prior to cold fermentation at 12° C when the wine is left on gross lees. Fine lees are stirred up frequently whilst in the tank. The wine is left on lees until the blend is prepared for bottling. No oak is used.



### Perdeberg Wines

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