

SAAM Mountain Phisantekraal Sauvignon Blanc 2007

Complex aromas of tropical pear, minerals, asparagus and canned peas jump out of the glass and this abundance of flavours carries through on the well-structured, luscious palate. The wine is beautifully balanced by a crisp natural acid to create a long and rich aftertaste.

The perfect aperitif, our Sauvignon Blanc also pairs beautifully with creamy goats cheese, light seafood and sushi dishes or delicately flavoured pasta and risotto. Tomato based dishes will also complement the wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : **alc** : 12.8 % vol **rs** : 2.4 g/l **pH** : 3.3 **ta** : 7.7 g/l

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

pack : Bottle **closure** : Screwcap

in the cellar : The juice remains in contact with the skins for 6 hours prior to light pressing. The clear juice is cold settled and racked. Cold fermentation takes place at 12° C, after which the wine is left on gross lees. Fine lees are stirred up every 2 weeks during the ageing process and the wine is left on the lees until bottling. No oak is used.



Perdeberg Wines

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