

SAAM Mountain Shiraz 2005

A deep purple Shiraz, typical of the Agter Paarl region. The nose is ripe with dark plum, black berry and spice characteristics. This intensity of flavours is carried on to the palate where it fills one's mouth with juicy tannins and ripe, dark, sweet fruit, rounded off by a dash of well managed oak. The aftertaste is long and integrated.

Shiraz has very delicate flavours and food can easily overpower it, so it is often best to stay away from cream and tomato based dishes. We find that spicy pizzas, pastas and BBQ basted meats go well with this Shiraz.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 4.1 g/l pH : 3.62 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

in the cellar : For maximum colour and flavour extraction, the grapes' skins and juice are fermented together and mixed 4 times a day. Skin pressing begins when the tannin-fruit balance is deemed optimal. Malolactic fermentation takes place in stainless steel tanks on different dosages of high quality French and American oak staves. On completion, the wine is racked, sulphured and the same staves are re-added. In total the wine spends 6 months on oak staves.



Perdeberg Wines

Paarl

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