

## SAAM Mountain Cabernet Sauvignon 2006

A deep purple Cabernet Sauvignon, with a black berry and plummy nose. The intensity of the fruit is carried on to the palate where it boasts juicy tannins, ripe dark fruits and hints of vanilla. The aftertaste is long and fruity.

Despite its popularity, winemaker Pieter Carstens warns that Cabernet Sauvignon can be difficult to pair with food. He recommends Saam Mountain Cabernet Sauvignon with curry – any curry: mild, strong, even extremely hot tandoori, as the velvety tannins will have a cooling, soothing effect for the palate!

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Perdeberg Wines

**winemaker :** Pieter Carstens

**wine of origin :** Coastal

**analysis :** alc : 14.1 % vol   rs : 4.5 g/l   pH : 3.65   ta : 5.58 g/l

**type :** Red   **style :** Dry   **wooded**

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

**in the cellar :** Skins and juice are fermented together and mixed four times per day to ensure maximum colour and flavour is extracted. Pressing of the skins starts when the tannin fruit balance is optimal. Malolactic fermentation takes place in stainless steel tanks on different dosages of French oak staves. On completion of malo, the wine is racked, sulphured and the same staves added again. In total the wine spends six months on oak staves.



### Perdeberg Wines

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