

SAAM Mountain Pinotage 2006

A deep purple Pinotage with a typical plummy and black berry nose. The intensity of the ripe dark fruits is well balanced with juicy tannins and hints of vanilla from French oak, giving the palate a velvety elegance.

Pinotage is well known for being a good food wine and pairs with most cuisine types. Winemaker Pieter Carstens recommends that it's best to enjoy Pinotage with a tender steak or spicy tomato based dishes.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Pieter Carstens

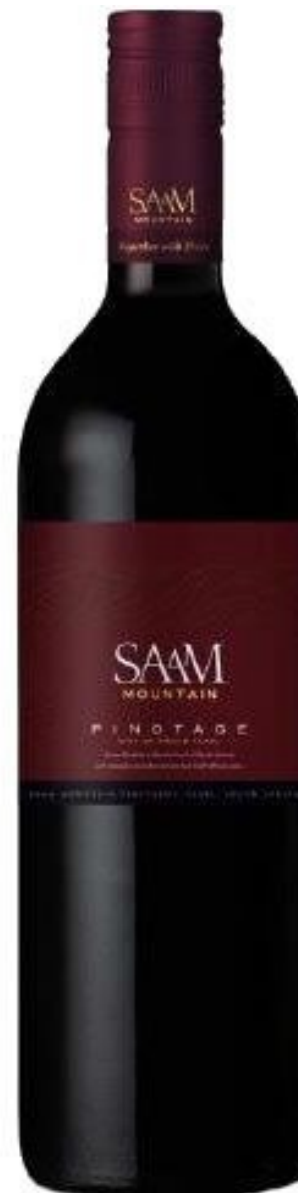
wine of origin : Coastal

analysis : alc : 13.9 % vol rs : 3.8 g/l pH : 3.65 ta : 5.45 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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