

## SAAM Mountain Koopmanskraal Shiraz 2006

Deep purple, with aromas of dark plums, spice and chocolate and an intensity on the palate that combines soft ripe tannins with sweet ripe fruits. The integration of fruit flavours and tannin give a long, lingering, juicy aftertaste.

Enjoy with red meat, flavoured pasta, pizza, spicy curry and poultry.

**variety :** Shiraz | 100% Shiraz

**winery :** Perdeberg Wines

**winemaker :** Pieter Carstens

**wine of origin :** Coastal

**analysis :** alc : 14.6 % vol rs : 3.1 g/l pH : 3.72 ta : 5.6 g/l

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

**pack :** Bottle **closure :** Cork

**in the cellar :** The skins and juice ferment together in small open tanks and are frequently mixed with punch downs to ensure maximum colour and flavour is extracted. Skin pressing starts when the tannin fruit balance is optimal and is done with a small basket press. Malolactic fermentation takes place in small French and American oak barrels of which 80% are new. On completion of malo, the wine is racked back into the same barrels. The ageing process varies from 12 to 18 months. Prior to bottling a portion of staved wine is blended back to give a freshness to the blend.



### Perdeberg Wines

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