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SAAM Mountain Heldersig Shiraz/Viognier 2006

The deep colour and gentle oaking of this Shiraz/Viognier blend gives a rich array of dark plum, spice and chocolate aromas on the nose. The intensity of the different grapes' flavours is carried on to the palate where they harmonise to fill one's mouth with soft tannins and ripe, dark, sweet fruit notes that are balanced by the luscious and refreshing floral over tones. The well integrated fruit, tannin and wood combination gives a long, lingering and juicy aftertaste.

We recommend you enjoy this wine with red meat, flavoured pasta, pizza, spicy curry and poultry.



variety : Shiraz | 96% Shiraz, 4% Viognier
winery : Perdeberg Wines
winemaker : Pieter Carstens
wine of origin : Coastal
analysis : **alc :** 14.8 % vol **rs :** 3.6 g/l **pH :** 3.75 **ta :** 5.5 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

in the cellar : A small but delicious addition of Viognier to this Shiraz makes a world of difference. The red and white grapes are fermented together in small open tanks and mixed with punch downs to ensure maximum colour and flavour is extracted. Pressing of the skins starts when the tannin-fruit balance is optimal and is done with a small basket press. Malolactic fermentation takes place in small French oak barrels (80% new oak). On completion of malo, the wine is racked to the same barrels and sulphured. 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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