

SAAM Mountain Heldersig Pinotage/Viognier 2006

The smallest addition of Viognier to our Pinotage gives an elegant lift and suppleness to the wine. Pieter has produced a deep coloured wine that is bursting with dark berries, spice and chocolate on the nose. Time in oak has enhanced the ripe black fruit flavours that combine with soft tannins to give long, lingering and juicy aftertaste.

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

variety : Pinotage | 97% Pinotage, 3% Viognier

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.63 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

in the cellar : The skins and juice of the Pinotage and Viognier ferment together in small open tanks and are mixed with punch downs to ensure maximum colour and flavour is extracted. Pressing of the skins begins when the tannin fruit balance is optimal, with a small basket press. Malolactic fermentation takes place in small French 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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