

SAAM Mountain Leeuenkuil Pinotage 2006

A deep coloured, gently oaked Pinotage, with a dark berry, plummy and chocolatey aromas blending on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with soft tannins and ripe, dark, sweet fruit. The combination of fruit tannins and oak are beautifully integrated to give a lingering juicy aftertaste.

This wine is a great companion for savoury snacks and compliments spicy and tomato based dishes very well.

variety : Pinotage | 100% Pinotage

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 14.1 % 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 are fermented together in small open tanks and mixed with punch downs to ensure the maximum colour and flavour is extracted. Skin pressing is started when the tannin-fruit balance is optimal and is done with a small basket press, followed by Malolactic fermentation in small French and American oak barrels of which 80% is new. On completion of malo, the wine was 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

Paarl

021 869 8244

www.perdeberg.co.za