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SAAM Mountain Heldersig Shiraz / Viognier 2013

This wine combines juicy black fruits with hints of spices. It is elegantly oaked and finished with soft ripe fruit tannins.

Suitable for vegetarians, but not for vegans. This full bodied and complex wine is a great match for lamb with rosemary.



variety : Shiraz | Shiraz, Viognier
winery : Perdeberg Wines
winemaker : Riaan Moller
wine of origin : Paarl
analysis : **alc :** 14.03 % vol **rs :** 4.0 g/l **pH :** 3.49 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : You can enjoy this wine immediately, but it will also continue to improve if stored in a cellar for up to 8 years.

SAAM means “together”. It defines the qualities which unite to create this beautiful range. SAAM offers an ethical approach to winemaking and a quality wine drinking experience, which lets the consumer feel well-satisfied about their purchase.

Our Unique Proposition
SAAM Mountain winemakers have crafted award-winning wines that showcase the best of the Paarl wine region, home of the brand’s vineyards. The concentrated fruit grown from majority dry land bush vines within this ward, is the basis of the SAAM Mountain style. These elegant, soft and dimensional wines offer complexity and aging potential, but is unique in its light style to appeal particularly to the European palate. SAAM’s vision was to marry the best of origin with French heritage, to offer undeniable elegance. With a focus on sourcing premium quality grapes from specific farms, the resulting collection of wines highlight a style that is both elegant and approachable – the signature of SAAM Mountain.

in the vineyard :
Soil type: Malmesbury shale’s
Root stock: Richter 99
Type of climate: Moderate sunny days with cool nights and sea breezes from both Atlantic and Indian Ocean in the afternoon.

Winemaking and Vineyard Management
The SAAM Mountain wines are fine examples of wines made from vineyards grown under un-irrigated conditions. As is the case when using small berries, these wines show a voluptuous bouquet and a rich after taste, leaving you with much food for thought. Maturation occurs in stainless steel tanks for the white wines, whilst the reds enjoy influences of French oak.

Every vine and vineyard block have a different micro climate due to the soil, gradient and location, in other words, terroir. This creates variation in grape character, which follows through to the final product.

Our two soil types are:
Granite – which is a lighter soil type and our early season cultivars like Chenin Blanc are cultivated on this type of soil. Granite gives a character of minerality to the grapes/wines.
Shale – this is a more condensed soil type with the major component being clay. Clay has good water retention and is most suitable for late season cultivars, being the red

cultivars.

The shale soils have high levels of salinity enhancing the flavour profiles of our wines.

Our vineyards are mostly planted on Malmesbury shales and decomposed granite soils.

about the harvest: Yield: 6 - 8 t/ha

Perdeberg Wines

Paarl

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