

Porterville Cellars Unfiltered Reserve Cabernet Sauvignon 2004

2008 Veritas Awards - Bronze Medal

A complex mixture of peppadews, black pepper, cinnamon, spices, berries and cigar box hues on the nose with the lingering aftertaste of dried fruit at the back of the palate. The wine will continue to improve over the next couple of years.

The wine is full, elegant and a perfect accompaniment to any meat dish, especially pork roasts and traditional dishes like bobotie and venison stews.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Tulbagh Winery

winemaker : André Oberholzer

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.39 ta : 6.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : 5 years+

in the vineyard : Location: Piketberg

Elevation: Piketberg: 152m

Exposition: Piketberg: Westerly

Soils: Piketberg: Oakleaf

Varieties: Cabernet Sauvignon

Vine Age: Piketberg: 1998

Yield: Average: 6.5tons/ha

Rootstock/clone: Richter 110

Planting density: Average: 1666 vines/ha

Canopy Management: Perold trellis: suckering and green harvesting used as necessary to keep yields in check

about the harvest: Harvesting: by machine

