

## Porterville Cellars Unfiltered Reserve Pinotage 2004

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### 2008 Veritas Awards - Bronze Medal

Spicy plum and berry flavours. Mulberry, strawberry and raspberry, are prominent on the nose and carry through to the palate. This is a full, robust wine with a long aftertaste. The wine will continue to evolve over the next couple of years.

Serve with matured meat, especially venison, pies and sauces.

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**variety :** Pinotage | 100% Pinotage

**winery :** Tulbagh Winery

**winemaker :** Andr? Oberholzer & Dico du Toit

**wine of origin :** Swartland

**analysis :** alc : 13.5 % vol rs : 2.4 g/l pH : 3.56 ta : 6.2 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: Pinotage

Vine Age: Piketberg: 1995 and 1998

Yield: Average: 9 tons/ha

Rootstock/clone: Richter 99 and Richter 110

Planting density: Average: 1666 vines/ha

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

**about the harvest:** Harvesting: by machine and hand picked

