

Porterville Cellars Unfiltered Reserve Shiraz 2004

Smoky spices and mulberry flavours dominate the nose and carry through to the palate. The wine is rich, full and round with a silky soft aftertaste. Expect this wine to develop over the next couple of years.

Enjoy with spit roast pork, lamb or beef.

variety : Shiraz | 100% Shiraz
winery : Tulbagh Winery
winemaker : Andr? Oberholzer & Dico du Toit
wine of origin : Swartland
analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.52 ta : 6.6 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

ageing : 5 years+

in the vineyard : Location: Piketberg
Elevation: Piketberg: 152m
Exposition: Piketberg: Westerly
Soils: Piketberg: Oakleaf
Varieties: Shiraz
Vine Age: Piketberg: 1998
Yield: Average: 11 tons/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

