

Porter Mill Station 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.

Enjoy with spit roast pork, lamb or beef.

variety : Shiraz | 100% Shiraz
winery : Tulbagh Winery
winemaker : Andr  Oberholzer and 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
pack : Bottle

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

in the cellar : Pre-fermentation: Destemed   3 days cold soaking after crushing.
Yeast: NT112
Fermentation: Custom made. Red wine ferments for pumping over and delestage.
Wine ferment dry on skins. Skins are then lightly pressed. Pressed juice added with the rest of the free run juice before bottling.
Duration:   8 days
Temperature Control: Peaks at 28 C. Average 26.5 C
Malolactic fermentation: Full malolactic in tank after pressing.
Ageing: 50% 1 year in small casks and 50% staves and makro oxygenation.
Racking: Bulk wines are racked 3x before barrel aging then once before bottling.
Fining/filtration: None
Production: 30000 liters

