

## Porter Mill Station Reserve Pinotage 2004

The wine has attractive, youthful red berry fruit flavours with just discernable oak. The wine will continue to evolve over the next few years.

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

**variety** : Pinotage | 100% Pinotage

**winery** : Tulbagh Winery

**winemaker** : Andr  Oberhozer & 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

**ageing** : 5 years+

**in the vineyard** : Location: Piketberg

Elevation: Piketberg: 152m

Exposition: Piketberg: Westerly

Soils: Piketberg: Oakleaf

Varieties: Pinotage

Vine Age: Piketberg: 1998 and 1995

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

**in the cellar** : Pre-fermentation: Destemmed   3 days cold soaking after crushing.

Yeast: NT50

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: 1 year in small casks

Racking: Bulk wines are racked 3x before barrel aging then once before bottling.

Fining/filtration: None

Production: 30000 liters

