

Porter Mill Station Reserve Chenin Blanc 2006

Fresh herbs and nettle on the nose and palate. The wine is dry, with fresh acidity and good length.

Enjoy with seafood, chicken, thai food or spicy meals.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tulbagh Winery

winemaker : André Oberhozer & Dico du Toit

wine of origin : Swartland

analysis : alc : 12.8 % vol rs : 1.1 g/l pH : 3.29 ta : 6.6 g/l

type : White

pack : Bottle

ageing : 1-2 years

in the vineyard : Location: Porterville and Piketberg

Elevation: Porterville: 145m, Piketberg: 152m

Exposition: Porterville: South Easterly, Piketberg: due East

Soils: Porterville: Glenrosa & Oakleaf, Piketberg: Glenrosa

Varieties: Chenin Blanc

Vine Age: Porterville: 1996 and 1984, Piketberg: 1997

Yield: Average: 10 tons/ha

Rootstock/clone: Richter 99

Planting density: Average: 2777 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: Grapes cooled down to 15°C. Settle juice over night with enzymes

Yeast: NT112, NT45, LK5, K7, VIN 7

Fermentation: Ferment separate in different stainless steel tanks. Blend after fermentation

Duration: ± 3 weeks

Temperature Control: Average temperature ±12-14°C

Malolactic fermentation: None

Ageing: None

Racking: Once after fermentation

Fining/filtration: Bentonite fining before filtration

Production: 60000 liters

