

Porter Mill Station Reserve Sauvignon Blanc 2006

The wine is clean, fresh and grassy. More herbaceous than tropical, it has good structure and varietal definition.

Enjoy the wine with chicken salad, savoury or asparagus tart, cheese platter or simply as an appetizer.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Tulbagh Winery

winemaker : André Oberhozer & Dico du Toit

wine of origin : Swartland

analysis : alc : 12.0 % vol rs : 1.2 g/l pH : 3.26 ta : 7.5 g/l

type : White

pack : Bottle **closure :** Cork

ageing : 2-3 years

in the vineyard : Location: Piketberg

Elevation: Piketberg: 152m

Exposition: Piketberg: South Easterly

Soils: Piketberg: Oakleaf

Varieties: Sauvignon Blanc

Vine Age: Piketberg: 1995 and 1987

Yield: Average: 14 tons/ha

Rootstock/clone: Richter 99

Planting density: Average: 2222 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 hand

in the cellar : Pre-fermentation: Grapes harvested early morning, Cooled to 15°C before crushing & settled over night

Yeast: CK5, NT116

Fermentation: Ferment 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: 30000 liters

