

Porter Mill Station Reserve Chenin Blanc / Chardonnay / Grenache Blanc 2006

A mixture of tantalizing light jasmine blossoms and potpourri flavours on the nose. The same flavours and hints of apple are found on the palate. This is a full complex wine with a smooth aftertaste.

Enjoy the wine with crumbed pork & apple sauce, chicken casserole, fried chicken, savoury rice and sweet potatoes.

variety : Chenin Blanc | 35% Chenin Blanc, 35% Chardonnay, 20% Grenache Blanc, 10% Viognier

winery : Tulbagh Winery

winemaker : Andr   Oberhozer & Dico du Toit

wine of origin : Swartland

analysis : alc : 13.32 % vol rs : 1.7 g/l pH : 3.36 ta : 6.0 g/l

type : White

pack : Bottle

ageing : 3 years and more

in the vineyard : Location: Piketberg

Elevation: Piketberg: 152m

Exposition: Piketberg: South Easterly

Soils: Piketberg: Oakleaf

Varieties: Chenin Blanc (35%) / Chardonnay (35%) / Grenache Blanc (20%) / Viognier (10%)

Vine Age: Piketberg: Chenin Blanc    1996, Chardonnay-1997

Grenache Blanc-1990, Viognier-2004

Yield: Average: Chenin Blanc and Chardonnay 9 tons/ha

Grenache Blanc 4.5 tons/ha and Viognier 10 tons/ha

Rootstock/clone: Richter 99 and Richter 110 (Viognier)

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 machine and hand picked

in the cellar : Pre-fermentation: Grenache Blanc and Viognier harvested during morning. Chenin Blanc and Chardonnay as described with Cultivar wines. Grapes cooled down to 15  C (2 ours skin contact. Juice settled overnight with enzymes)

Yeast: NT112, NT45, Nt116, VIN 7

Fermentation: Ferment separate in different stainless steel tanks. Some partly on staves. Blended together after fermentation

Duration:    3 weeks

Temperature Control: Average temperature   12-16  C

Malolactic fermentation: None

Ageing: Wine left on lees for 5 months

Racking: Only before fining and filtration

Fining/filtration: Bentonite fining

Production: Grenache 20000 liters, Viognier 15000 liters

