

Porter Mill Station Reserve Pinotage 2005

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 **closure** : Cork

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

