

## Porter Mill Station Reserve Cabernet Sauvignon 2005

It exhibits good blackcurrant fruit flavours, typical of the variety. Generous vanilla tones from oak.

A perfect accompaniment to any meat dish, especially pork roast and traditional dishes like bobotie and venison stews.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Tulbagh Winery

**winemaker :** Andr  Oberhozer & Dico du Toit

**wine of origin :** Swartland

**analysis :** alc : 13.5 % vol    rs : 2.6 g/l    pH : 3.39    ta : 6.5 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: Cabernet Sauvignon

Vine Age: Piketberg: 1998

Yield: Average: 6.5tons/ha

Rootstock/clone: Richter 110

Planting density: Average: 1666 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: Destemed   3 days cold soaking after crushing.

Yeast: NT112

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

