

Porterville Cellars Unfiltered Reserve Visage 2002

A complex blend of black peppercorns and herbs (such as coriander) with a touch of green pepper on the nose. This carries through to the palate and is rounded off with the lingering flavour of green fig. The wine is rich, full and complex with velvety tannin that compliments any strongly spiced food.

Enjoy it with meat dishes, especially pot roasted lamb, brisket or venison stew.

variety : Shiraz | 40% Shiraz, 30% Pinotage, 15% Merlot, 7.5% Cabernet Sauvignon, 7.5% Grenache Noir

winery : Tulbagh Winery

winemaker : Andr  Oberholzer & Dico du Toit

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.6 ta : 6.6 g/l

type : Red

pack : Bottle **closure :** Cork

Star Wine International Wine Show - Bronze

Swiss International Air Lines Award 2004 - Seal of Approval

Veritas 2004 - Silver

2006 Michelangelo International Wine Awards - Gold

Veritas 2006 - Silver

ageing : 5 years+

in the vineyard : Location: Piketberg

Elevation: Piketberg: 152m

Exposition: Piketberg: Overall Westerly

Soils: Piketberg: Oakleaf

Varieties: Shiraz (40%), Pinotage (30%), Merlot (15%), Cabernet Sauvignon (7.5%), Grenache Nior (7.5%)

Vine Age: Piketberg: 1995 â€ Pinotage, 1996 â€ Merlot, 1998 â€ Shiraz and Cabernet Sauvignon, 1990 - Grenache Nior

Yield: Average ton: Shiraz (11), Pinotage (9), Merlot (11),

Cabernet Sauvignon (6.5), Grenache Nior (4)

Rootstock/clone: Richter 110 and Richter 99

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 and hand

in the cellar : Pre-fermentation: Destemed â€ 3 days cold soaking after crushing.

Yeast: NT50, NT112, D80

Fermentation: Custom made. Red wine ferments separately 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. Cultivars wines are blended after malolactic fermentation.

Duration: Â± 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: 10000 liters

