



# Porseleinberg

SWARTLAND  
SOUTH AFRICA

## TASTING NOTES & TECHNICAL SHEET

Another dry year, 327mm. Thankfully the growing season was much cooler and with a few later rains the vines maintained good canopies to harvest. Great tasting fruit was the result. Yields still very low 3t/ha.

Harvest started second week of Feb and lasted 2 weeks. Grapes were hand-picked and transferred to concrete tanks whole bunch. The bunches were foot stomped where after natural fermentation took place.

During the ferment 2 pump overs were given per day until the fermentation was complete. Maturation took place over 12 months in 70% Foudre & 30% concrete egg. Bottled mid-May 2018.

## ANALYSIS:

Alc. 14,1% R.S. 2g/l ph 3.9 T.A. 5g/l

Ripe but restrained, red fruit and spice leaning more to the cooler spectrum. Very mineral and cool on the pallet with lots of fruit and a present tannin giving it the purity and fresh sense that is the trademark of the Porseleinberg soils. Very good indication of the growing conditions and the vintage which will definitely evolve very well with time in bottle.



FARM 798  
PORSELEINBERG RD.  
RIEBEEK KASTEEL,  
SWARTLAND.

