



## **P.K. MORTEL TUMARA 2007**

<u>VITICULTURIST</u>	DIRKIE MORTEL	
<u>WINEMAKER</u>	WILHELM KRITZINGER	
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH	
<u>VARIETIES</u>	50% CABERNET SAUVIGNON, 22% PETIT VERDOT, 17% MALBEC 6% MERLOT, 5% CABERNET FRANC	
<u>CLIMATE</u>	A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING. COOLER THAN AVERAGE SUMMER CREATED PERFECT RIPENING CONDITIONS.	
<u>SOIL</u>	CABERNET SAUVIGNON – PINEDENE CABERNET FRANC – GLENROSA PETIT VERDOT - GLENROSA	MERLOT – CLOVELLY MALBEC – WESTLEIGH
<u>TRELLISING</u>	5 WIRE HEDGE	
<u>AGE OF VINES</u>	BETWEEN 14 AND 24 YEARS OLD	
<u>YIELD</u>	5 TON PER HECTARE	
<u>VINIFICATION</u>	THE GRAPES WERE HARVESTED AT 25,8 °B, AND SPENT 6 HOURS ON THE SKINS BEFORE IT WAS INOCULATED WITH N.T.50. YEAST. FERMENTED AT 26°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLACTIC FERMENTATION WAS COMPLETED IN TANKS. THE WINE MATURED IN FRENCH OAK BARRELS FOR 24 MONTHS.	
<u>TASTING NOTES</u>	DEEP GARNET COLOUR. CEDARWOOD, BLACKCURRANT AND FRUITCAKE ON THE NOSE. THE PALATE IS PACKED WITH RICH, RIPE DARK FRUIT WHICH IS BALANCED WITH SUMPTUOUS OAK AND VELVET- SMOOTH TANNINS. THE WINE HAS AN AGEING POTENTIAL OF 8 YEARS.	
<u>ANALYSIS</u>	ALC: 14.49      PH: 3.53      RS: 2.5      TA: 5.7	