



# VERTU VIN

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**Label:** Porter Mill Station

**Appellation:** Shiraz 2008

**Wooded:** French oak barrels for 1 year

**Origin:** Western Cape

**Winemaker:** Naudé Bruwer

**Release date:** May 2009

**Chemical Analysis:** Alcohol: 12.5 %vol, Residual sugar: 2.0g/l, T A: 6.6G/l, pH: 3.52g/l

**Tasting Notes: Nose/Palate:** Smoky spices and mulberry flavours dominate the nose and carry through to the palate. The wine is rich, full and round with a silky soft after taste. **Food Suggestions:** Enjoy with spit roast pork, lamb or beef.

