



PORCUPINE RIDGE

20 | CHARDONNAY | 
23 | BOEKENHOUTSKLOOF SOUTH AFRICA

ABOUT PORCUPINE RIDGE

The Porcupine Ridge brand has its origins in the natural environment of the farm and the ongoing efforts to conserve the biodiversity on the property and the surrounding mountains. In addition to a number of rare fauna and flora species – such as the erica lerouxiae which is endemic to Boekenhoutskloof – the farm is home to several Crested Porcupine families, which are however rarely seen due to their nocturnal lifestyle.

“These wines are honest, true to type, and true to cultivar. Our winemaking philosophy has always been to follow a natural approach of no acidification or additions. The resulting wines are much more about a generous palate weight than simple primary aromatics followed by acidity.” ~ Marc Kent

VINIFICATION & WINEMAKER'S COMMENTS

Our Chardonnay is sourced from a selection of vineyards planted in deep ancient soils, which allow for making textured wine with richness and minerality. Our preferred growing regions of Stellenbosch, Breedekloof and Robertson all delivered exemplary fruit with valuable acidities and good pulp-to-juice ratios.

Gentle winemaking practices with minimum intervention contribute to this approachable wine. The grapes were harvested at different ripeness levels, striving for freshness, fruit character, balance and structure. Cold fermentation in stainless steel with inoculated yeasts. We opted for subtle oak usage (3 months in old French Oak Barrels) to emphasise the fresh citrus fruit flavours.

TASTING NOTE

The wine is fresh and zesty with fruit-forward aromas. The vibrant citrus character of the nose follows through onto a medium-bodied palate, with intense flavours of starfruit, granadilla and nectarine. Integrated acidity on a round and smooth midpalate, and the rich texture from brief exposure to French oak during fermentation, add to a refined, balanced wine. Poached pear and melon linger on a gentle, slightly saline finish, with hints of fresh fig, vanilla seeds and white blossoms.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.83%vol • RS: 1.50 g/l • TA: 5.0 g/l • pH: 3.61



VEGAN

