



PORCUPINE RIDGE

20
23

SAUVIGNON
BLANC



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 ñ the farm is home to a 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

The 2023 Sauvignon Blanc is made from grapes harvested from vineyards in Robertson, Stellenbosch and as far afield as the West Coast. These vineyards are picked at different ripeness levels to achieve a supple and round yet focused wine with balanced acidity. Fermentation occurred in stainless steel tanks under controlled temperature conditions before blending. The season was incredibly drawn out, with extended hang times, which resulted in lower alcohols with good phenolic ripeness. No acidification during any stage of vinification.

TASTING NOTE

The nose is clean and inviting, showing pure aromas of lemon verbena, cut grass, honeydew melon, Cape gooseberries, green papaya and whiffs of fresh guava, apple blossom, ginger and tarragon. The refreshing citrus character of the nose follows through with flavours of zesty lime, lemongrass, nettles and angelica, offering complexity within the wine’s light-bodied frame. The mid-palate is linear, lively and precise, with the green fruits balanced beautifully against the racy, bright, yet integrated acidity. Tart pineapple and hints of matcha and passion fruit linger on a crisp, vibrant finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.14%vol RS: 2.2 g/l TA: 6.5 g/l pH: 3.41



VEGAN