



PORCUPINE RIDGE

20
24 | CHARDONNAY |

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 nose is rich, layered and fruity with its aromas of green apple, marmalade and gentle whiffs of lemon curd, acacia, tarragon and honeysuckle. Yellow apple, ripe pear and poached quince show on the palate with nuances of marzipan and lime. The midpalate is fruity, round, vibrant and balanced, with integrated acidity. The wine finishes clean and fresh with hints of apple blossom, chamomile and ginger.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.07%vol • RS: 2.1 g/l • TA: 5.0 g/l • pH: 3.56

