



PORCUPINE RIDGE

20
24

CHENIN
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 – 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

The 2024 harvest in the Swartland region of South Africa benefitted from a hot and dry growing season, resulting in an early harvest with healthy, concentrated fruit. While the heat posed some challenges, the overall quality of the grapes was high, promising a vintage with good balance and concentration.

Our Chenin is grown on decomposed granitic soils, lending freshness and a fruit forward character.

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 SWARTLAND

ALC: 12.66%vol • RS: 2.2 g/l • TA: 4.3 g/l • pH: 3.53



VEGAN

