



PORCUPINE RIDGE

20
24

ROSÉ



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 Porcupine Ridge Rosé is made from Cinsault with Syrah using the Saignee method for juice extraction prior to fermentation. Cold settling and fermentation with selected yeasts in stainless steel tanks. Juice from mainly younger vines was used, offering a vibrant, fruity profile. We do not acidify any juice nor wine and believe that the fruit offered enough natural acidity to create a balanced, refreshing wine

TASTING NOTE

The wine has a pale copper hue with an inviting, earthy nose, showing aromas of red cherry, tomato leaf, clay pot and acacia blossom. The cherry character of the nose follows through onto the palate with flavours of red apple, pink grapefruit and nuances of blood orange, watermelon and poached pear. The wine is made in a luscious, round and fruity style, yet is elegant and focused, with vibrant, yet integrated, acidity. Wild strawberries, pomegranate and subtle hints of cloves and star anise linger on a clean, dry finish.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 12.54%vol • RS: 3.0 g/l • TA: 4.6 g/l • pH: 3.42

