



PORCUPINE RIDGE

FACT SHEET

Porcupine Ridge Viognier Grenache Blanc 2010

Blend: Viognier 73% Grenache Blanc 27%

Analysis:

Alc 14.33 %

pH 3.51

TA 5.8 g/l

RS 2.4 g/l

Winemakers Comments:

The Viognier grapes are sourced from dryland vineyards in the Swartland and the Grenache Blanc grapes from Citrusdal. Extended ripening of the Viognier ensure the development of spicy floral aromas while the earlier harvesting of Grenache Blanc deliver natural acidity and minerality to the blend. The must of the Grenache is fermented on the skins for the initial part of alcoholic fermentation before it is pressed off and fermented dry in French oak barrels.

Tasting Notes:

A voluptuous wine with spicy flower perfumes and ripe apricots. Smooth and well rounded on the palate with balanced fruit and oak components. Lingers long with purity and intensity of the fruit rising to the occasion.