



PORCUPINE RIDGE

FACT SHEET

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Cabernet Sauvignon 2010

Analysis:

ALC:	14.67%/vol
pH:	3.83
TA:	5.4g/litre
RS:	2.2 g/litre

Winemakers Comments:

Sourced from Malmesbury, Wellington and Franschoek this wine was fermented in stainless steel with selected yeast strains. After alcoholic fermentation the wine was left on the skins for an additional period to soften tannins and extraction. French oak maturation for nine months was followed with a fining and bottling.

Tasting notes:

Pungent flavours of dark fruit , plum and cedar box, typical to the cultivar. A medium body wine with lots of complexity and lingering palate. Well integrated wood and approachable tannin structure.