



BOEKENHOUTSKLOOF
PORCUPINE RIDGE

FACT SHEET

PORCUPINE RIDGE
Sauvignon Blanc 2009

Analysis:

ALC:	12.63%/vol
pH:	3.52
TA:	5.7 g/litre
RS:	1.8 g/litre

WINEMAKERS COMMENTS:

The 2009 harvest, by most accounts from most regions, was as positive as it has been for a decade; Cool yet dry, resulting in ripe fruit with balanced acidities.

Again, the Sauvignon Blanc came from four regional sources, Malmesbury, Wellington, Robertson and Franschhoek.

Cool ferment followed by some lees contact resulted in a typical tropical flavour profile and some mid-palate complexity.

TASTING NOTES:

Gooseberry and tropical fruit flavours dominate with a moderate mid-palate weight.

Firm fresh acidity and a bone-dry finish.

The Porcupine Ridge Sauvignon Blanc is designed to be drunk young.