



PORCUPINE RIDGE

FACT SHEET

PORCUPINE RIDGE
Sauvignon Blanc 2011

Analysis:

ALC: 12.44 % vol

pH: 3.49

TA: 6.2g/litre

RS: 1.9 g/litre

WINEMAKERS COMMENTS:

A challenging vintage for Sauvignon Blanc with fluctuating weather patterns was overcome through strategic planning and vineyard management. With our four regional sources i.e. Malmesbury, Franschhoek, Robertson and Wellington we managed to secure top quality wine to be bottled. The wine was cold fermented under reductive conditions to retain as much flavour as possible and kept on the lees for an extended period to add complexity.

TASTING NOTES:

Fresh pungent flavours of tropical fruit, nettles and notes of green grass. Complex on the palate with some minerality and a good balance between fruit and crisp natural acidity. A mouth filling wine with a dry finish. This wine is made to be drunk young.