

## Porcupine Ridge | Sauvignon Blanc 2007

### Final blend:

Alcohol:	12.62% / vol
pH:	3.22
TA:	5.9g/litre
RS:	1.1 g/litre



### WINEMAKER'S COMMENTS:

With the first heat wave already hitting the Cape in the third week of January we were forced to harvest our Sauvignon Blanc two weeks earlier than in recent years, not to lose those delicate flavours which we identify with good Sauvignon Blanc. As with the 2006 Sauvignon blanc the same six vineyards; on the West Coast, in Wellington, and two in Franschhoek and Robertson, were harvested for the 2007 Porcupine Ridge Sauvignon Blanc.

The wine was made under reductive conditions in the cellar to maintain these delicate flavours of the grapes in the wine. As is the norm at Boekenhoutskloof, no acid adjustments were made. The fresh acidity comes from the fruit.

### TASTING NOTES:

The 2007 Sauvignon Blanc shows an elegant combination of citrus and tropical profile. The low alcohol makes the wine consumer friendly and a small portion of Semillon contributes to the mid palate weight with a firm acidity adding to a crisp freshness. Drink within two years of the vintage.



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