

Porcupine Ridge | Syrah 2006

Final blend:	Syrah
Alcohol:	14.65 %/vol
pH:	4.03
VA:	0.50 g/litre
RS:	3.0 g/litre
TA:	4.7 g/litre



WINEMAKER'S COMMENTS:

The 2006 vintage was characterised by significant diurnal temperature fluctuations leading to longer ripening periods and better fruit flavour development. Malmesbury more specifically Glenrosa was once again the home of the majority of the fruit.

Selected Rhone and natural yeasts were used for the alcoholic fermentation. After pressing, the wine underwent Malolactic Fermentation naturally, a third without any oak contact, a fraction in older French cask and the balance on French oak staves.

“Microbulage” was again used on several of the tanks and after 9 months of maturation the wine components were blended, egg-white fined and sterile bottled.

TASTING NOTES:

A warm rich ruby colour is evident and the aromatics are dominated by anise, cloves and dark berry flavours. The palate is generous with well-integrated tannins. Drinking well now, this wine also has tremendous ageing potential.



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