



BOEKENHOUTSKLOOF
PORCUPINE RIDGE

FACT SHEET

PORCUPINE RIDGE
Viognier Grenache Blanc 2007

Analysis:

ALC:	14.38%/vol
pH:	3.44
TA:	4.9 g/litre
RS:	3.8 g/litre

FINAL BLEND:
Viognier 55% Grenache Blanc 45%

WINEMAKERS COMMENTS:

With our first vintage bottled of the Porcupine Ridge Viognier/Grenache blanc we are not only adding another great value wine to our Porcupine portfolio, but are exploring the opportunities of blending these Mediterranean varietals which are faring so well in our Cape climate. The Viognier grapes are sourced from a dry-land vineyard in Malmesbury. Oxidative winemaking techniques are employed in the cellar and part of the must was fermented in new 225l French oak barriques, whereas the balance was cold fermented in stainless steel tanks. In order to have these spicy floral perfume aromas in the Viognier developing, the hang-times of the grapes on the vines need to be extended resulting in high potential alcohols and low acid levels. Grenache blanc gets harvested at lower alcohol levels and retains a high natural acidity. The grapes are sourced from a dry-land vineyard in Citrusdal. Uncommon to white winemaking techniques the must is fermented on the skins for the initial part of the fermentation before the pressed off must is fermented dry in new 500l French oak barriques. After 13 month of maturation the Viognier and Grenache were combined, stabilised and sterile bottled.

TASTING NOTES:

The oxidative colour of the Viognier/Grenache Blanc is true to the winemaking style preferred on these varietals. Spicy floral notes followed with more delicate perfume flavours are set on the structural palate imparted by the skin fermentation of the Grenache Blanc. Drink now or within 4 years of vintage.