

Porcupine Ridge Sauvignon Blanc | 2008

Final blend:	Sauvignon blanc (98%) Semillon (2%)
Alcohol:	12.36% vol
pH:	3.49
TA:	6.0g/litre
RS:	0.8g/litre



WINEMAKER'S COMMENTS:

2008 was a challenging harvest with weekly rains, increasingly posing the danger of rot, and diluting the fine and vulnerable flavours of the Sauvignon Blanc grapes. The fruit for our Porcupine Ridge Sauvignon Blanc was once again sourced from vineyards in the Malmesbury, Wellington, Robertson and Franschhoek areas. Reductive winemaking practices were employed protecting the unstable methoxypyrazine flavours from oxidation. Cool temperatures were maintained throughout the fermentation process to capture the more tropical flavours derived from flavour-active volatile thiols. The wines were kept on the gross lees after fermentation to add complexity and mid-palate weight.

TASTING NOTES:

The flavours of the Porcupine Ridge Sauvignon blanc 2008 range from capsicum and green grass notes (methoxypyrazines) to tropical fruit and nettles. The palate is well balanced with a crisp natural acidity and a dry finish. This wine is meant to be drunk young.



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