



PORCUPINE RIDGE

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CHENIN BLANC 2018

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FACT SHEET

Alcohol:	12.95%vol
RS:	1.81 g/l
TA:	4.55 g/l
pH:	3.43

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Vinification & Winemaker's Comments

The ongoing drought certainly played a role again in the 2018 vintage, resulting in smaller berries and lower yields, yet offering concentrated fruit. Cooler night temperatures in the renowned Swartland region, without prolonged heat waves during the day, created a favourable diurnal range and ripening conditions. The grapes were harvested with good natural analyses, reflecting the even ripening process.

Striving for freshness and an attractive fruit character, balance and structure in our Chenin, the juice was fermented with yeast strains promoting this profile. Through meticulous blending we achieved the perfect balance in our Porcupine Ridge Chenin Blanc, adhering to the philosophy of quality above all else.

Tasting Notes

Although at first relatively shy, the nose displays a melange of fruit salad with aromas of greengage, fresh lime, yellow apple, green melon - even whiffs of angelica and lemon verbena - creating complexity. The tropical character follows through onto the palate, with flavours of passion fruit, guava, pineapple and papaya.

The mid-palate is slightly flinty, yet balanced, with a medium body and vibrant, integrated acidity. Hints of preserved quince, green fig and tarragon lingers on the palate with a nostalgic streak of chalky minerality.

