



PORCUPINE RIDGE

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CABERNET SAUVIGNON 2018

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FACT SHEET

Alcohol: 14.0%vol
RS: 2.40g/l
TA: 5.58g/l
pH: 3.73

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Vinification & Winemaker's comments

Looking back at this vintage, we are grateful for a very even ripening process, particularly on our Cabernet Sauvignon. This translated into an improved tannin structure, enhancement of the crucial phenolic components and good extraction attained from healthy berries. Our grapes were again sourced mainly from the Helderberg area near Stellenbosch. Cabernet Sauvignon is known to ripen relatively late here, which means that the vines and grapes are far less subjected to the much warmer temperatures experienced during early summer. We used a small percentage of Cabernet Franc to enhance the flavour profile, lending beautiful fruit character, a silky texture and subtle fragrance to our cuvée. The smart use of French oak for 9 months attributes to complexity and structure without overpowering the wine.

Tasting Notes

The wine is vibrant ruby red in colour. A complex nose offers an array of classic black and red berry fruit with whiffs of prune, fig, truffle, cigar box, smoke and graphite. The black cherry, blueberry and brambles of the nose follows through onto a smooth, medium-bodied mid-palate with hints of tomato leaf and cedar. The wine is juicy, smooth and lithe, yet with enough structure provided by its fine, cocoa powdery tannins and a vibrant acidity to balance. A pleasant garrigue character lingers on a pure, gentle finish with hints of dark chocolate. Drinks exceptionally well now or enjoy within the next two to three years with beef stew, venison steak, roast lamb and meaty tomato based Italian dishes.

