



PORCUPINE RIDGE

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CHARDONNAY 2018

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FACT SHEET

Alcohol: 13.04%vol
RS: 1.44 g/l
TA: 4.89 g/l
pH: 3.50

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Vinification & Winemaker's Comments

2018 posed greater vinification challenges, due to the ongoing drought. Progression during the ripening stages was monitored carefully to ensure harvest at optimum phenolic ripeness. Riper fruit resulted in fleshier wines with richer texture and intense fruit flavours. Grapes from Stellenbosch, Breedekloof and Robertson were cold fermented in stainless steel and we opted for subtle oak usage to emphasise the fresh citrus fruit flavours. After alcoholic fermentation, the wine was left on its fine lees for three months, with battonage being done once a month.

Tasting Notes

The nose entices with aromas of lemon verbena, grapefruit, crème fraiche and lime zest. The palate shows flavours of white peach and ripe mandarin orange with the lemon curd of the nose following through with vibrant, yet integrated, acidity. The wine is balanced with a medium body and a pleasing, creamy mouthfeel. Hints of lemongrass and marmalade linger on the finish. The wine is fresh and focused, making this a food wine par excellence, yet delicious to enjoy on its own.

