



PORCUPINE RIDGE

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ROSÉ 2018

SYRAH CINSAULT
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FACT SHEET

Alcohol: 12.86%vol
RS: 2.05 g/l
TA: 4.77 g/l
pH: 3.49
Origin: Coastal Region

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Vinification & Winemaker's Comments

Our Rosé is predominantly made from Syrah and we use the saignee method for juice extraction prior to fermentation. Cold settling and fermentation with selected yeasts were done in stainless steel. Juice from mainly younger vines was used, offering a vibrant, fruity profile. We do not acidify any juice nor wine and believe that the fruit offered enough natural acidity to create a very balanced, refreshing wine.

Tasting Notes

The wine has a bright salmon colour and the nose entices with aromas of grapefruit, red currant, watermelon, pomegranate and lime, with whiffs of pink peppercorn. The palate is round and smooth, yet structured with integrated acidity, showing flavours of dragon fruit, peach blossom, nectarine, honeydew melon, juicy plums and granadilla. The wine is precise and displays a perfect weight – a classic Rosé made in a traditional style. It lingers with a vibrant dry finish and notes of rose petal, fennel and anise.

