



PORCUPINE RIDGE

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SAUVIGNON BLANC 2018

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FACT SHEET

Alcohol: 12.73%vol
RS: 1.7 g/l
TA: 5.89 g/l
pH: 3.35

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Vinification & Winemaker's Comments

Grapes from Robertson, Stellenbosch and as far afield as the West Coast, were used for our 2018 vintage, crafting an exceptional Sauvignon Blanc with diverse characteristics. Although dry growing conditions prevailed during the 2018 growing season and ripening period, we were blessed with a healthy fruit profile. The wine again displays perfect varietal typicity with great intensity of fruit flavour and a fleshy mouthfeel. Fermentation took place in stainless steel under controlled temperature conditions prior to blending.

Tasting Notes

The nose is delicate and saline, but intrigues with its apple blossom, green melon, and stone fruit aromas and gentle whiffs of dill, lime, grapefruit and nettles. The palate is smooth and textured and surprises with its intensity of green and tropical fruit flavours, showing nectarine, pear, papaya, greengage, even gooseberry.

The wine is supple and round, yet focused, with balanced acidity. It finishes with white peach, green fig and lemongrass lingering in the mouth with hints of tarragon and chalk – perfect for summer. Delicious on its own or enjoy with chicken schnitzel with fresh lemon, sushi, goat's milk cheese or a seafood platter.

