



# PORCUPINE RIDGE

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## CHARDONNAY 2019

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### FACT SHEET

**Alcohol:** 12.97% vol  
**RS:** 1.90 g/l  
**TA:** 5.30 g/l  
**pH:** 3.61  
**Origin:** Western Cape

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#### Vinification & Winemaker's Comments

The temperatures during the 2019 Chardonnay ripening period were cooler in comparison with previous years. The vineyards recovered well from the drought conditions. This is evident in the zestier, limey flavours of this vintage. Grapes from Stellenbosch, Bredekloof 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 is vibrant and intense, showing an abundance of lemon, lime, grapefruit and crème fraiche aromas and whiffs of pineapple. The mid-palate is zesty with the juicy citrus flavours of the nose following through. The wine is balanced and precise with integrated acidity, a light to medium body and a fresh mouthfeel. The wine has a lingering, steely finish with hints of green apple and lemon verbena. Its crisp fruitiness makes this a food wine par excellence, yet delicious to enjoy on its own.

