



PORCUPINE RIDGE

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CABERNET SAUVIGNON 2019

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FACT SHEET

Alcohol: 14.01%/vol
RS: 2.90 g/l
TA: 5.20 g/l
pH: 3.79
Origin: Coastal Region

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Vinification & Winemaker's Comments

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 received a smaller crop of high quality in 2019, higher rainfall and extended ripening periods translated into an improved tannin structure, enhancement of the crucial phenolic components and lower alcohol levels. 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 nose is complex and dense showing ample black fruit and a classic lead pencil and Herbes de Provence character. The intense, dark berry aromas and garrigue notes of the nose follow through onto a mid-palate which is broody and sophisticated, yet exceptionally structured with chalky tannins and integrated acidity. Hints of graphite, sage, tobacco and fennel seed linger on a smooth, vibrant finish.

