



# PORCUPINE RIDGE

20 | CABERNET  
19 | SAUVIGNON |  
BOEKENHOUTSKLOOF SOUTH AFRICA



## ABOUT PORCUPINE RIDGE

The Porcupine Ridge brand has its origins in the natural environment of the farm and the ongoing efforts to conserve the biodiversity on the property and the surrounding mountains. In addition to a number of rare fauna and flora species – such as the erica lerouxiae which is endemic to Boekenhoutskloof – the farm is home to a several Crested Porcupine families, which are however rarely seen due to their nocturnal lifestyle.

“These wines are honest, true to type, and true to cultivar. Our winemaking philosophy has always been to follow a natural approach of no acidification and free range egg white fining. The resulting wines are much more about a generous palate weight than simple primary aromatics followed by acidity.” ~ Marc Kent

## 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 NOTE

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.

## ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 14.01%vol • RS: 2.90 g/l • TA: 5.2 g/l • pH: 3.79