



PORCUPINE RIDGE

20
19

MERLOT



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

Grapes for our Porcupine Ridge Merlot are sourced from the Helderberg area and surrounding Stellenbosch vineyards. Vineyard parcels with balanced yields and particular soils (mainly decomposed “koffieklip”) were selected to accentuate the dark berry fruit character, which we strive for in this wine. The 2019 vintage had its challenges due to the ongoing drought conditions of 2018 but offered healthy grapes, with phenolic ripeness easily being achieved. A cold soak for two days, before controlled fermentation in stainless steel, ensured good extraction and colour stability. We chose specific yeast strains to enhance the fruit flavours of the wine further and opted for gentle winemaking practices to ensure a beautiful, round mouthfeel. Tannin management is vital with Merlot and therefore chose to use old French oak barrels to focus on fruit rather than oak extraction.

TASTING NOTE

A classic nose shows red plums, cranberry, cinnamon, cloves and nutmeg at play with intriguing whiffs of rosemary, thyme & oregano. The wine is lithe and elegant with an exceptionally smooth midpalate and plush, silky texture, showing darker berry fruit flavours with fine grained, supple, integrated tannins and balanced acidity. Subtle hints of mocha and dark milk chocolate linger on a vibrant finish.

ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 13.92%vol • RS: 3.20 g/l • TA: 5.1 g/l • pH: 3.68