



PORCUPINE RIDGE

20 | SAUVIGNON
20 | BLANC |
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

The 2020 Sauvignon Blanc is made from grapes harvested from vineyards in Robertson, Stellenbosch and as far afield as the West Coast. These vineyards are picked at different ripeness levels to achieve a wine that is supple and round, yet focused, with balanced acidity. Fermentation took place in stainless steel tanks under controlled temperature conditions prior to blending. The 2020 vintage was plentiful and provided healthy fruit with a classic Sauvignon Blanc profile. No acidification during any stage of vinification.

TASTING NOTE

The nose is vibrant and inviting with its aromas of apple, lime and greengage and subtle whiffs of lemon verbena and elderflower. The palate shows more tropical fruit and interesting flavours reminiscent of a Thai green papaya salad, with hints of fresh pineapple and gooseberry. The mid-palate is round and smooth with a refreshingly tangy, yet integrated, acidity. The finish is clean, dry and crisp with notes of nettles, lemongrass and sherbet lingering on the palate.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.68%vol • RS: 2.4 g/l • TA: 6.1 g/l • pH: 3.32