



PORCUPINE RIDGE

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CHENIN
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 or additions. The resulting wines are much more about a generous palate weight than simple primary aromatics followed by acidity.” ~ Marc Kent

VINIFICATION & WINEMAKER'S COMMENTS

For our 2020 vintage, we had a favourable growing season. For the first time in many years, all varieties seemed to have reached optimum ripeness at the same time, creating quite a challenge for most winemakers. The white varieties also ripened exceptionally early this year. We were faced with cold spells towards the end of our harvest and unexpected rain complicated matters further. Despite these adversities, the quality of our grapes was excellent, mostly since the soils sufficient moisture, after the prolonged drought. It was a slightly larger harvest with more bunches than usual, but the berries were tiny, giving concentrated juice and intense aromas and flavours.

Our Chenin is grown on decomposed granitic soils, lending freshness and a fruity character, reflecting the beautiful quince, bruised apple and pear juice character - so typical of Swartland Chenin.

TASTING NOTE

The nose is rich, layered and fruity with its aromas of green apple, marmalade and gentle whiffs of lemon curd, acacia, tarragon and honeysuckle. Yellow apple, ripe pear and poached quince show on the palate with nuances of marzipan and lime. The midpalate is fruity, round, vibrant and balanced, with integrated acidity. The wine finishes clean and fresh with hints of apple blossom, chamomile and ginger.

ANALYSIS

WINE OF ORIGIN SWARTLAND

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

