



PORCUPINE RIDGE

2020

CHARDONNAY

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.

Gentle winemaking practices with minimum intervention contribute to this approachable wine. The grapes were harvested at different ripeness levels, striving for freshness, fruit character, balance and structure. Cold fermentation in stainless steel with inoculated yeasts. We opted for subtle oak usage (3 months in old French Oak Barrels) to emphasise the fresh citrus fruit flavours. After alcoholic fermentation, the wine was left on its fine lees for three months, with batonage being done once a month.

TASTING NOTE

The nose is vibrant and intense, showing an abundance of lemon, lime, grapefruit and crème fraîche aromas and whiffs of pineapple. The mid-palate is zesty with the juicy citrus flavours of the nose following through. The wine is balanced and precise with integrated acidity, a light to medium - body and a fresh mouthfeel. The wine has a lingering, steely finish with hints of green apple and lemon verbena. Its crisp fruitiness makes this a food wine par excellence, yet delicious to enjoy on its own.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.30%vol • RS: 3.4 g/l • TA: 5.9 g/l • pH: 3.63

