



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 2021 vintage, we had a great 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 displays a melange of fruit salad with aromas of greengage, fresh lime, yellow apple, green melon – even whiffs of angelica and lemon verbena – creating complexity. The tropical character follows through onto the palate, with flavours of passion fruit, guava, pineapple and papaya.

The mid-palate is slightly flinty yet balanced, with a medium body and vibrant, integrated acidity. Hints of preserved quince, green fig and tarragon linger on the palate with a nostalgic streak of chalky minerality.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 12.63%vol • RS: 2.4 g/l • TA: 4.9 g/l • pH: 3.50

