



# PORCUPINE RIDGE

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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 no 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

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 2020 harvest saw significantly more rainfall than previous drought-stricken years. We had excellent growing conditions throughout the vintage, which ensured healthy full-flavoured Merlot berries. Before controlled fermentation in stainless steel, a cold soak for two days 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 provide 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

The nose is opulent and entices with a red and dark berry fruit profile, showing cherry, redcurrant, ripe plum, cinnamon, cloves and nutmeg with subtle scents of dried herbs. The wine is elegant with an exceptionally smooth midpalate and plush, silky texture, showing darker berry fruit flavours with fine-grained, integrated tannins and balanced acidity. Dark chocolate and hints of white pepper and nutmeg linger on a classic mocha finish.

## ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 14.82%vol • RS: 3.20 g/l • TA: 4.6 g/l • pH: 3.85

