



PORCUPINE RIDGE

20
21

ROSE



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

The Porcupine Ridge Rosé is made from Cinsault with Syrah using the Saignee method for juice extraction prior to fermentation. Cold settling and fermentation with selected yeasts in stainless steel tanks. Juice from mainly younger vines was used, offering a vibrant, fruity profile. We do not acidify any juice nor wine and believe that the fruit offered enough natural acidity to create a balanced, refreshing wine

TASTING NOTE

This rosé is pale with a copper hue. The nose is attractive with aromas of grapefruit, red currant, watermelon, pomegranate and lime, with whiffs of pink peppercorn. The palate is round and smooth, yet structured with integrated acidity, showing flavours of dragon fruit, peach blossom, nectarine, honeydew melon, juicy plums and granadilla. The wine is precise and displays a perfect weight – a classic Rosé made in a traditional style. It lingers with a vibrant dry finish and notes of rose petal, fennel and anise.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 12.52%vol • RS: 2.4 g/l • TA: 4.2 g/l • pH: 3.50

