



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 2021 Sauvignon Blanc is made from grapes harvested from vineyards in Robertson, Stellenbosch and as far afield as the West Coast. These vineyards are picked at different ripeness levels to achieve a wine that is supple and round, yet focused, with balanced acidity. Fermentation took place in stainless steel tanks under controlled temperature conditions prior to blending. The 2021 vintage was plentiful and provided healthy fruit with a classic Sauvignon Blanc profile. No acidification during any stage of vinification.

TASTING NOTE

This Sauvignon Blanc is pale lemon-green with vibrant aromas of apple blossom, green melon, stone fruit and delicate hints of lemon verbena, elderflower and grapefruit. The palate is lively and textured - and shows more tropical fruits flavours of pineapple, pear, papaya, greengage, even gooseberry. The mid-palate is round and smooth with a refreshingly tangy yet integrated acidity. It finishes with white peach, green fig and lemongrass lingering in the mouth with hints of nettles and chalk - perfect for summer.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.68%vol • RS: 2.01 g/l • TA: 6.1 g/l • pH: 3.32