



PORCUPINE RIDGE

20
22

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

The 2022 vintage had a great growing season; harvest started later than normal due to cool weather conditions until the end of December, followed by sweltering weather during harvest time that accelerated ripening. Our Chenin Blanc vineyards seemed to all ripen simultaneously, putting pressure on the cellar and winemaking team. Despite the slightly lower yields, the quality of our Chenin Blanc was excellent, displaying pronounced cultivar characteristics.

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 is inviting and zesty, brimming with tropical fruit aromas and whiffs of citrus blossom, ginger and angelica. The fresh yellow apples, quince, and poached pear of the nose follow through onto a smooth palate with delicate flavours of greengage, granadilla, apple crumble, lemon curd and tarragon. The entry is fruity, with a balanced midpalate showing medium body, a creamy texture and vibrant, integrated acidity. Hints of fresh pineapple, preserved lemons, and gentle notes of allspice linger on a clean, tart finish.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 12.61%vol • RS: 1.10 g/l • TA: 5.1 g/l • pH: 3.43

