



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. We picked our Merlot vineyards later than the previous years due to the mild ripening period and unexpected rainfall. Despite the delayed harvest, our vineyards achieved ideal ripening levels over the long season. The wines show fantastic flavour and fruit concentration with fine tannin structure. 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 luscious and appealing with notes of red and dark berry fruits like cherry, redcurrant, and ripe plum, complemented by the delicate scent of cinnamon, cloves, nutmeg, and dried herbs. The fine, well integrated tannins and balanced acidity contributes to the elegant, plush and silky texture of the wine. The palate features darker berry fruit flavors, while the finish is reminiscent of classic mocha, with lingering notes of dark chocolate, white pepper, and nutmeg.

ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 14.5%vol • RS: 3 g/l • TA: 4.9 g/l • pH: 3.77