



PORCUPINE RIDGE

20
22

SYRAH



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 ñ such as the erica lerouxiae which is endemic to Boekenhoutskloof ñ 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

The 2022 harvest was of exceptional quality. The overall growing season was cool with good weather conditions for most of the growing season. January and February saw a sudden temperature spike which contributed to a smaller crop and highly concentrated, good quality fruit.

The Swartland being renowned for producing Syrah, we believe we can taste the unique climate and sunny shale soils in our wines made from this cultivar. The characteristic perfumey profile is classic, and the abundant violets are a hallmark of Swartland Syrah. We aim for structure and texture with pronounced aromatics, and textbook analysis enabled us to produce a wine with great varietal expression. Gentle winemaking practices with minimum intervention contribute to this beautifully approachable Rhône-style wine. We only use French oak barriques and always choose to focus on fruit rather than oak-derived flavours.

TASTING NOTE

An intense, fresh nose shows a dark compote, with aromas of ripe plums, blackberry, violets, musky earth and exotic spice. The black fruit of the nose follows through with blueberries, juicy plums, fresh cherry and bramble flavours, and hints of leather, cloves, liquorice and potting soil ñ a balanced, brooding wine with integrated acidity, prominent sweet spice and smoky, savoury nuances. The smooth, velvety tannins add great balance to the mid-palate. The wine has a medium body and a plummy finish, with supple tannins, hints of dark chocolate, and sweet spice lingering on an ashy, iodine finish.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 14.76%vol • RS: 3.2 g/l • TA: 4.8 g/l • pH: 3.81

