

# PORCUPINE RIDGE ROSÉ



<b>ORIGIN</b>	Coastal Region
<b>VINTAGE</b>	2022
<b>COLOR</b>	Rosé
<b>WINE TYPE</b>	Still wine

**TASTING NOTE**

The wine has a pale copper hue with an inviting, earthy nose, showing aromas of red cherry, tomato leaf, clay pot and acacia blossom. The cherry character of the nose follows through onto the palate with flavours of red apple, pink grapefruit and nuances of blood orange, watermelon and poached pear. The wine is made in a luscious, round and fruity style, yet is elegant and focused, with vibrant, yet integrated, acidity. Wild strawberries, pomegranate and subtle hints of cloves and star anise linger on a clean, dry finish.

**PRODUCER**

Boekenhoutskloof established in 1776. Located in the furthest corner of the beautiful Franschhoek Valley, the farm's name means "ravine of the Boekenhout". The Boekenhout is a Cape Beech tree greatly prized for furniture making. In 1993, the farm and homestead were bought and restored, and a new vineyard planting program was established. Today, Marc Kent is the owner, chief winemaker, and driving force behind the dynamic farm. A maverick spirit, Marc is unafraid to experiment with the unconventional, but his principal commitment is to quality on every level and in every detail.



**ALCOHOL**

12.5%

**TOTAL ACIDITY**

5.3 g/l (Tartaric)

**RESIDUAL SUGAR**

2.7 g/l

**PH**

3.39

**BLEND**

77% Cinsault, 23% Syrah

**HIGHLIGHTS**

Vegan	Vegetarian	IPW	WIETA	Other
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**CERTIFICATIONS**

Vegan	Vegetarian	IPW	WIETA	Other
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<b>BOTTLE</b>		<b>CASE</b>		<b>PALLET</b>	
<b>EAN</b>	6002039011198	<b>EAN</b>	26002039011192	<b>CASES</b>	112 (28x4)
<b>SIZE</b>	75cl	<b>BOTTLES</b>	6		BLOK pallet (1000x1200)
<b>WEIGHT</b>	1160 g	<b>WEIGHT</b>	7240 g		
<b>WxH</b>	8.01x29.8 cm	<b>LxWxH</b>	24.9x16.8x30.9 cm		

