



PORCUPINE RIDGE

20
23

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 free range egg white fining. 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 Swartland being renowned for producing Syrah, we believe that 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 opulent violets a hallmark of Swartland Syrah. We aim for structure and texture with pronounced aromatics, and textbook analysis enabled us to produce again a wine showing 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

The nose is bold and complex, offering an abundance of dark plums, violets, cured meat and black olives. The perfume of the nose follows through onto the palate with notes of liquorice, aniseed and allspice. The wine is full-bodied with grippy tannins and ample acidity to create exceptional balance and structure. The violets of the nose linger on the finish with classic hints of white pepper.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 14.19%vol • RS: 3.22 g/l • TA: 4.59 g/l • pH: 3.72

