



PORCUPINE RIDGE

20 | CABERNET
25 | SAUVIGNON |
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

Our grapes were again sourced mainly from the Helderberg area near Stellenbosch. Cabernet Sauvignon is known to ripen relatively late, which means that the vines and grapes are far less subjected to the warmer temperatures experienced during early summer. The wine shows fantastic flavour and fruit concentration with fine tannin structure and good colour extraction. We used a small percentage of Cabernet Franc to enhance the flavour profile, lending a beautiful fruit character, a silky texture and subtle fragrance to our cuvée. The smart use of French oak for 9 months attributes to complexity and structure without overpowering the wine.

TASTING NOTE

The wine shows a bright ruby hue with an expressive nose of dark berry fruit, subtle herbaceous notes, and intriguing earthy nuances. These aromas carry through to a juicy, smooth, medium-bodied palate layered with black and red fruits, gentle spice, and refined French oak. A well-rounded mid-palate, lively acidity, and powdery tannins lead to a silky finish with lingering red liquorice and marjoram.

ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 13.50%vol • RS: 2.9 g/l • TA: 5.6 g/l • pH: 3.64

