



PORCUPINE RIDGE

20
25

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 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

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. A cold soak for two days, before controlled fermentation in stainless steel, 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 ensure 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 inviting, revealing notes of cherry, redcurrant and ripe plum, gently layered with cinnamon, clove, nutmeg and dried herbs. Fine, well-integrated tannins and balanced acidity contribute to an elegant, plush and silky texture on the palate, where darker berry fruit flavours unfold. The finish is reminiscent of classic mocha, lingering with nuances of dark chocolate, white pepper and a touch of nutmeg.

ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC: 13.88%vol • RS: 2.4 g/l • TA: 5.4 g/l • pH: 3.56