



PORCUPINE RIDGE

20
25

ROSÉ



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 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 or 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 Porcupine Ridge Rosé is made from Cinsault with Syrah using the Saignee method for juice extraction prior to fermentation. Cold settling and fermentation with selected yeasts in stainless steel tanks. Juice from mainly younger vines was used, offering a vibrant, fruity profile. We do not acidify any juice nor wine and believe that the fruit offered enough natural acidity to create a balanced, refreshing wine

TASTING NOTE

The wine shows a delicate copper hue with a fresh, earthy nose of red berries, fynbos and soft floral notes. The palate reveals flavours of crisp apple, ruby grapefruit and hints of stone fruit. Rounded yet poised, it is balanced by bright acidity, and a touch of spice lingering on a clean, dry finish.

ANALYSIS

WINE OF ORIGIN SWARTLAND

ALC: 12.63%vol • RS: 2.1 g/l • TA: 5.0 g/l • pH: 3.35

