

Porcupine Ridge Sauvignon Blanc

Category	White
Grapes	100 % Sauvignon blanc
Appellation	Coastal Region (WO)
Producer	Boekenhoutskloof
Country	South Africa
Region	Western Cape
Size	750 ml
Degree of alcohol	12,5 %
Serving temperature	8 °C
Available	Québec, Ontario, Alberta

Terroir

The dry climatic conditions during the 2016 ripening period posed some challenges and resulted in a smaller harvest. At the same time, it ensured riper berries with the advantage of more concentration and intense fruit flavours. With our wines produced from grapes sourced from Robertson and Stellenbosch, we are blessed with a wine profile exceeding all expectations. Batches were meticulously cold-fermented in stainless steel and only the best were bottled.

Vinification and maturation

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Features

The nose is fresh and intense with enticing aromas of granadilla, pineapple and hints of lime. The tropical flavours follow through onto the palate with brilliant lemon-squirt acidity and hints of grapefruit, green apple, lime and gooseberry. The wine is refreshing, crisp, focused and balanced. It lingers with a lemony aftertaste and hints of minerality and stone – perfect for summer.

Food Pairings

Enjoy with any fish dish, chicken schnitzel with fresh lemon, oysters, tempura prawns, goat's milk cheese and salads with vinaigrette dressing.

Other information

Proudly named after the Crested Porcupine, a most unique and fascinating inhabitant of the farm.

Product codes

Québec : 592881, Ontario : 126797, Alberta : 706174

