

Porcupine Ridge Syrah 2004

Bronze - International Wine and Spirit Competition (IWSC) 2005

A rich warm ruby colour with generous viscosity combines with our typical spicey, aromatic profile. This wine is dominated by spicey tones yet supported by dark fruit flavours. The palate is generous and extends to a lengthy finish with the focus being on fruit profile as opposed to oaking detail.

variety : Shiraz | 100% Shiraz

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 2.5 g/l pH : 4.07 ta : 4.6 g/l va : 0.48 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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ageing : Drink now or enjoy over next 3 - 5 years.

in the vineyard : The 2004 vintage was later which resulted in longer hang-times and riper tannins at harvest. Fruit expression was optimised by the cooler vintage. The majority of the grapes for this wine were sourced from Glenrosa farm in Malmesbury where they are cultivated under dry-land conditions with several different rootstock/scion combinations. Additional to this; grapes are sourced from Stellenbosch, Wellington and Boekenhoutskloof.

in the cellar : Much of this wine was naturally fermented and the balance was fermented with specially selected Rh ne yeast strains; namely Lalvin L2056, Lalvin D80 and Lalvin D254. These yeasts are characterized by their ability to ferment under extremes of heat and sugar allowing optimal extraction and a typically Rhone like profile. No post-fermentation maceration occurred on the Syrah and malolactic fermentation was completed naturally. As with previous vintages a large portion of the wine remained unoaked with French oaking making up the balance.