

Porcupine Ridge Sauvignon Blanc 2008

Pale with hints of green. Immediate inviting nose of gooseberries and tropical fruit. Lively entry to the palate where more of the varietal characters persist. Fresh and forwards, crisp and well balanced with good mid-palate weight and generous length. Good lunchtime Sauvignon.

variety : Sauvignon Blanc | 98% Sauvignon Blanc, 2% Semillon

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : **alc** : 12.36 % vol **rs** : 0.8 g/l **pH** : 3.49 **ta** : 6.0 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

ageing : Drink within two years of the vintage.

in the vineyard : Blended from three vineyards within the Franschhoek Valley, and one vineyard outside Franschhoek, where the vines range between 6 to 12 years old. There was also some fruit from several vineyards outside the valley. 2003 was a cooler vintage than 2002, a better Sauvignon vintage.