

Porcupine Ridge Sauvignon Blanc 1999

Pale with hints of green. Immediate inviting nose of gooseberries and cut grass. Lively entry to the palate where more of the varietal characters persist. Fresh and forward, crisp and well balanced with good length. Good lunchtime Sauvignon.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Boekenhoutskloof Winery

winemaker : _

wine of origin : Franschhoek

analysis : alc : 11.96 % vol rs : 3.6 g/l pH : 3.38 ta : 7.9 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Drink within two years of the vintage.

in the cellar : Blended from three vineyards within the Franschhoek Valley where the vines range between 6 to 12 years old. It was an extremely difficult and hot vintage with the grapes being harvested early to preserve their fruit character and to maintain a natural acid balance, although the alcohol is lower than previous as a result of this. The grapes underwent skin contact overnight before being reductively fermented at 12Â°C.

