

Porcupine Ridge Cabernet Sauvignon 1999

Mid, depth, opaque, gamet appearance. Solid blackcurrant nose with delicate vanilla-oak behind. Open and inviting on the palate, mid weight on entry but builds well to reveal layers of flavour. Blackcurrant backed up with judicious oak and a firm backbone of tannin hidden behind the fruit.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Boekenhoutskloof Winery
winemaker : _
wine of origin : Coastal Region
analysis : alc : 12.93 % vol rs : 2.7 g/l pH : 3.77 ta : 5.5 g/l
type : Red
pack : Bottle closure : Cork

ageing : Approachable now, but would certainly benefit from a year or two in the bottle.
Drink over the next five years.

in the cellar : A combination of Stellenbosch and Franschoek fruit. Harvested earlier than previously at the end of February as a result of the hot conditions. The wine underwent fermentation at an average of 30°C in both closed fermenters and traditional "Oop Kuipe" (open trough) and was pressed when dry, so avoiding any post-fermentation maceration. The wine was 40% matured for nine months using old Seguin Moreau, Vicard and Demptos casks whilst the balance was tank matured. The wine was bottled in December 1999.

