

Porcupine Ridge Cabernet Sauvignon 1999

Mid, depth, opaque, garnet 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.

