

## Porcupine Ridge Cabernet Sauvignon 2009

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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. Approachable now, but would certainly benefit from a year or two in the bottle.

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**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Boekenhoutskloof Winery

**winemaker** : Marc Kent

**wine of origin** : Coastal

**analysis** : **alc** : 14.11 % vol   **rs** : 2.5 g/l   **pH** : 3.62   **ta** : 5.1 g/l

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

**pack** : Bottle   **closure** : Cork

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**ageing** : Drink over the new five years.

**in the vineyard** : A combination of Stellenbosch and Franschhoek fruit. Harvested earlier than previously at the end of February as a result of the hot conditions.

**in the cellar** : The wine underwent fermentation at an average of 30°C in both closed fermenters and traditional "Oop Kuipe" (open trough) and was pressed after a short post-fermentation maceration. A portion of the wine underwent a natural fermentation. The wine was 25 % matured for nine months using second and third fill Sylvain, Vicard and Demptos casks whilst the balance was tank matured. The wine was bottled in December 2002.