

Porcupine Ridge Viognier / Grenache Blanc 2010

The popularity of this blend is growing fast since the first bottling. By using fruit from dryland vineyards from Malmesbury and Citrusdal we are blessed with concentrated profiles of flavour and structure. Extended ripening of the Viognier ensure the development of spicy floral aromas while the earlier harvesting of Grenache Blanc deliver natural acidity and minerality to the blend.

Spicy with intense floral aromas and ripe peach fruit. Soft yet intense on the palate with creamy oak nuances and a lingering aftertaste.

variety : Viognier | Viognier, Grenache Blanc

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Malmesbury

analysis : alc : 14.33 % vol rs : 2.4 g/l pH : 3.51 ta : 5.8 g/l

type : White **body :** Soft **wooded**

pack : Bottle **closure :** Cork

about the harvest: The Grenache Blanc was harvested early to deliver natural acidity and minerality to the blend.

in the cellar : Barrel maturation in French oak enriches the silkiness and structure.

