

Porcupine Ridge Cabernet Sauvignon 2002

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.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 3.4 g/l **pH** : 3.86 **ta** : 5.4 g/l **va** : 0.59 g/l

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

pack : Bottle **closure** : Cork

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.