



PORCUPINE RIDGE

SYRAH 2018

FACT SHEET

Alcohol:	14.40%vol
RS:	2.90g/l
TA:	5.22g/l
pH:	3.75

Vinification & Winemaker's comments

Although we were still drought-stricken in 2018, we were blessed with exceptional quality berries with outstanding concentration. The Swartland being renowned for producing Syrah, we believe that we can taste the unique climate and sunny shale soils in our wines made from this cultivar. The characteristic perfumey profile is classic and the opulent violets a hallmark of Swartland Syrah. We aim for structure and texture with pronounced aromatics, and textbook analysis enabled us to again produce a wine showing great varietal expression. Gentle winemaking practices with minimum intervention contribute to this beautifully approachable Rhône-style wine. We only use French oak and always choose to focus on fruit, rather than oak derived flavours.

Tasting Notes

The wine is vivid purple on appearance and the nose shows a classic abundance of violets and spice. Intense aromas of blackberries, black cherry, ripe plums and brambles create an intriguing nose. The dark berry fruit of the nose follows through onto the mid-palate, with notes of black pepper, cloves, black cardamom and sweet tobacco. The wine is balanced and focused, elegant yet juicy, with grippy tannins and integrated acidity. The wine lingers with hints of dried herbs, black olives, graphite and tar.

Safra 2018. Jantar em 02/10/2019. City Lodge Victoria & Afred - Water Front, Cape Town/ZA.