

Porcupine Ridge Syrah | 2008

Alcohol:	14.59 %/vol
pH:	3.83
VA:	0.57 g/litre
TA:	4.7 g/litre
RS:	4.5 g/litre



WINEMAKER'S COMMENTS:

The fruit is predominantly sourced in Malmesbury, with a small portion of Wellington fruit also used. Certain parcels are naturally fermented, but most are inoculated with selected Rhone strains. About a third remains unoaked, the balance is matured in old French barriques and on French oak staves.

TASTING NOTES:

"The wild one" - Powerful and full bodied with concentrated flavours of black pepper, raspberry, mulberry and liquorice. The porcupine Syrah has a long finish with a bitter chocolate aftertaste.



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