

Painted Wolf the den, Chenin Blanc 2017

This wine has a bright aroma and flavour of tropical fruit. Honeydew melon, guava and pineapple with an underlying savoury minerality and a lick of wood. The wine has a great texture and a long layered finish with bright acidity keeping it fresh and vibrant.

The den Chenin Blanc is delicious on its own. The wine is beautifully balanced with concentrated flavour. It is a versatile partner at the table complementing classic dishes like Coronation chicken, Trout with Almonds or even Macaroni Cheese. Great value for good everyday drinking with enough class for special dinners, high days and holidays.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Paarl

analysis : alc : 12.68 % vol rs : 3.2 g/l pH : 3.38 ta : 6.2 g/l va : .53 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

Silver - Ultra Value wine Challenge 2017/2018

Bronze - Veritas 2017

3.5 stars - platter 2018

ageing : This wine should be drunk within two to three years of vintage.

The den wines are social wines to be enjoyed with friends and family. These wines are named for the den, the heart of all African wild dog communities. Flavour-packed, soft and juicy comfort wines for every day drinking. Jenny Metelerkamp produced a fine Painted Wolf ink drawing for the label.

in the vineyard : Chenin blanc is harvested from a number of blocks on farms in the Swartland region, both irrigated and dry farmed vines of various ages between 10 and 30 years old.

in the cellar : 2017 was the third dry vintage on the trot. It was, however, quite cool coming into the harvest period. We adapted the vintage by making two separate batches of wine, the first from early picked fruit, and the second a riper portion fermented with French oak staves. We opted for simple cold fermentation with a few months of lees contact. The wine is made up from a number of different vineyards harvested from a range of sites and soil types. The oak component wakes up around 50% of the total blend. The two components had different flavours and textures from which we have endeavoured to produce a well- balanced, interesting wine which is a joy to drink.

