

Painted Wolf the den, Pinotage 2015

Medium to full bodied with a smorgasbord of red and black summer berries, savoury spice and toasty wood flavours, leading to a nicely poised finish.

Pinotage is the best wine in the world to pair with Mexican dishes like Fajitas or that glorious confection of chicken, chocolate, cumin seeds, smoky ancho chilies, pumpkin and sesame seeds - Mole Poblano. It is also very good with other flavoursome American regional specialties like Carolina Pulled Pork or smoky Texas B.B.Q beef rib. The wine also works with Moroccan flavours, Malaysian dishes and of course our local Cape cuisine.

variety : Pinotage | 100% Pinotage

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Western Cape

analysis : alc : 13.77 % vol rs : 3.2 g/l pH : 3.4 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full

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

Bronze - Veritas 2017

Silver - Ultra Value Wine challenge 2017

3 Stars - Platter 2018

ageing : This wine can be enjoyed up to four years from 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 : The grapes for this wine have been harvested from Langvlei and Leeuwenkuil vineyards on the Agter Paarl/ Swartland border.

in the cellar : The bulk of the Pinotage was destalked and fermented in tanks with various staves. Malolactic and maturation was completed on staves. Aprox 20% of the wine was fermented in small open fermenters and matured in small French and American oak barrel. The wine was finished by blending 10% Shiraz.

