

Painted Wolf Paarl Old vine Chenin Blanc 2015

An elegant wine, with an aroma of peach cobbler, lime and vanilla. The wine has a creamy finessed texture with a long finish with just enough acid to keep it fresh and vibrant. 4000 bottles produced.

The use of wild Yeast and barrel fermentation for this wine has yielded a Chenin is a both sleek and complex, suitable for country cooking with a French flair.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Paarl

analysis : alc : 13 % vol rs : 2.7 g/l pH : 3.39 ta : 5.6 g/l

type : White

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

Top 100 - National wine Challenge/Top 100 wines 2017

Silver - International wine Challenge 2017

4 stars - Platter

ageing : This wine will develop in bottle over the coming 3-4 years, gaining complexity as it develops in bottle.

We share our wine making equipment with Leeuwenkuil Family vineyards in their artisanal cellar. Through this relationship we have access to a number of the best vineyards in Paarl and the Swartland and these Chenin Blanc grapes from 30 year old vines. Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo and the pack labels.

in the vineyard : These Chenin Blanc grapes were harvested from a single block of 30-year-old vines on Leeuwenkuil Farm in Agter Paarl. The vines are growing in decomposed shale soils. This farm is located partly in Paarl and partly in Swartland, and has the same soil as many Swartland vineyards.

in the cellar : The fruit was harvested at around 24 balling, pressed and settled before being fermented in barrel with natural wild yeast. The barrels used are large 2nd and 3rd fill French oak barrels. Fermentation was very slow.

