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Painted Wolf Swartland Syrah 2013

A rich harmonious full bodied wine with juicy dark fruit, savoury smoked ham, all spice and aromatic wood aromas. The wine has a coating mid palate and a long finish. The acid is bright and the tannins are ripe and present.

A rich and spicy wine which is great paired with French country dishes such as Cassoulet or a Beef Daube Provencal. It is also delicious with grilled regional sausages e.g. Toulouse. Amazing with simply prepared dry-aged rump or ribeye steak, seasoned with a little sea salt and crushed black pepper and a few pan fried mushrooms, ideally cepes or porcinis and a dash of the best extra virgin olive oil.



variety : Shiraz | 100% Syrah
winery : Painted Wolf Wines
winemaker : Jeremy Borg
wine of origin : Swartland
analysis : **alc :** 14.38 % vol **rs :** 3 g/l **pH :** 3.52 **ta :** 6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Gold - Veritas 2016
Silver Outstanding - International Wine and Spirit Competition 2017
Silver - International Wine and spirit Competition 2016
90 points - Wine Advocate
a Stars - Platter

ageing : This Syrah is drinking well now, but will improve in the bottle till 2020 and beyond.

Grapes are from our good friend and pack member, Billy 'Guillermo' Hughes. Billy and his late wife Penny, were amongst the first investors in our dream, trading grapes for a share in Painted Wolf. Billy is an uncompromising exponent of organic and naturally farmed grapes with a keen interest in biodynamics. Over the years Jeremy helped Billy make his Nativo wines. From 2013, his Kasteelsig vineyard has been organically certified. 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 : Our partner Billy Hughes grows organic grapes at Kasteelsig vineyard in the Swartland region. The grapes are dry farmed. Soil in the vineyard is primarily Glenrosa, a composite soil of decomposed shale with a little granite. Vines are 12 years old and the yield in 2013 was around 7 tons to the hectare.

in the cellar : The grapes were handpicked over a few days in late February 2013 into small baskets and taken to our cellar where they were destalked and gently crushed. We fermented the Syrah in small open bins where it was hand punched four times a day. We prefer the native yeast from the vineyard. The wine matured in French and Hungarian oak for a total of 20 months. We filled 10051 bottles.