

Painted Wolf Pictus V, 2016

An elegant, rich wine with a broad mouthfeel and a tight fresh finish. A focused melange of stone fruit, citrus, mineral and spice with a precise and refreshing finish.

A rich textured wine which will pair well with Sunday roast pork with all of the trimmings, fish like kingklip, halibut or turbot, prawn risotto or even a rich festive biriyani.

variety : Grenache | 49% Grenache Blanc, 43% Chenin Blanc, 8% Roussanne

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.48 ta : 5.7 g/l

type : White **wooded**

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

Double Platinum and Top 100 - National Wine challenge/Top 100 2017

Gold - International Wine Challenge 2017

Silver - international Wine and spirit Competition 2017

Silver - Veritas 2017

4.5 stars - Platter 2018

ageing : Pictus V will mature in bottle for 4 - 6 years from vintage.

Pictus is named after the scientific name for an African Wild Dog, *Lycaon Pictus*, meaning Wolf in Greek and Painted in Latin. Pictus is made with meticulous care and blended from our favourite wines of the vintage. Each vintage of Pictus is labelled with a different piece of artwork. The artwork for Pictus V is a watercolour by our dear friend and co-conspirator in all things design and art, Lori Bentley. Production of Pictus V was limited to just 5400 bottles.

in the vineyard : Produced from old vine Chenin Blanc grapes grown at Leeuwenkuil vineyard in the Agter Paarl. Grenache Blanc is grown by Willie Mostert in the Voor-Perdeberg and Roussanne from Firgrove in Stellenbosch.

in the cellar : 2016 was a very difficult drought vintage. We are usually able to buy Roussanne and Viognier grapes, but not in 2016. We vinified the Chenin. However, the Grenache Blanc and Roussanne were surplus to requirement for a well-known and highly regarded wine maker, and we were thrilled to be able to buy this wine. The grapes were hand-picked into small baskets and whole bunch pressed. The chenin was barrel fermented with wild yeast in 500 litres barrels mostly 2 and 3rd fill and left with low sulphur for 9 months. Grenache Blanc and Roussanne were also barrel fermented in older barrels.

