

## Painted Wolf Pictus IV, 2012

An elegant medium full bodied wine combining charm with power, red berry and spice and a long polished finish.

Pair with warming hearty autumnal dishes such as Game pies, Beef Wellington, Osso Bucco, Braised lamb shanks or traditional South African Tomato Bredie.

**variety** : Shiraz | 40% Shiraz, 38% Grenache, 22% Mourvedre

**winery** : Painted Wolf Wines

**winemaker** : Jeremy Borg

**wine of origin** : Swartland

**analysis** : alc : 13.7 % vol   rs : 3.48 g/l   pH : 3.48   ta : 5.9 g/l

**type** : Red

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

Double Gold - National Wine Challenge/Top 100 Wines - 2017

4 Stars - Platter

Silver - Veritas 2017

**ageing** : Pictus IV will mature in bottle for 7 to 10 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 IV is a study by the highly regarded South African conservationist and artist, the late Keith Joubert. Permission to use the work was kindly granted by his wife, Val. Production of Pictus IV was limited to just 2400 bottles. Painted Wolf Wines donate a portion of their turnover to conservation projects throughout Southern Africa.

**in the vineyard** : Produced from 90% organically certified grapes grown at Kasteelsig vineyard in the Swartland. This vineyard comprises red Glenrosa and Oakleaf soils, both shale rich duplex soils. 10% of this wine is Stellenbosch Shiraz from Devon Rock, a sustainably farmed vineyard.

**in the cellar** : The grapes were hand-picked into small basket and crushed into small open fermenters. Wine was fermented with a blend of natural vineyard yeast and commercial strains. We hand punched down the cap a number of times per day and when dry press in small batches in our small press. The wine has been aged in French (80%) 225 litre and 300 litres barrels for 18 months with approximately 40% new wood. My ambition was to reflect this elegant vintage with a balanced wine exhibiting a harmonious palate and long finish, an excellent partner for a wide range of dishes.

