

## Painted Wolf Pictus I, Magnum 2009

An intense brooding full bodied spicy blend with good balance and a long finish.

This is an elegant wine demanding of your best meat dishes. Roast leg of Lamb studded with anchovies, lemon rind, garlic and rosemary will do nicely!

**variety** : Shiraz | 48% Shiraz, 30% Mourvedre, 22% Grenache

**winery** : Painted Wolf Wines

**winemaker** : Jeremy Borg

**wine of origin** : Swartland

**analysis** : alc : 14.76 % vol    rs : 4.2 g/l    pH : 3.48    ta : 6.2 g/l

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

**pack** : Bottle    **size** : 0    **closure** : Cork

Bronze - Old Mutual Trophy Wine Show 2011

Silver - Decanter

**ageing** : Pictus One, 2009 will develop in bottle for 10 or more years.

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 art work for this wine label is 'Snare and her siblings in the moonlight', a painting by well known Zimbabwean artist Lin Barrie.

**in the vineyard** : Sourced from Kasteelsig in Malmesbury, Swartland, a vineyard comprising mainly red Glenrosa soil with some oakleaf - both shale rich duplex soils. The vineyards are un-irrigated, and are undergoing organic conversion - this is a vineyard which supplies grapes for some of South Africans top boutique wines.

**about the harvest**: The grapes were handpicked into small baskets and taken to the cellar.

**in the cellar** : Grapes were all hand sorted 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. The wine has been pressed in a basket press and aged in a blend of French (80%) and American (20%) 225 litre and 300 litres barrels for 18 months- with approximately 40% new wood. My ambition was to create a powerful satisfying wine with a rich harmonious palate and a long finish, and an excellent partner for a wide range of dishes. The wine was bottled in January 2011.

