

Painted Wolf the Black Pack, Pinotage 2016

A polished wine with flavours and aromas of fresh berry fruit, toasty oak and creamy vanilla with evident ripe tannins and a long lingering finish.

A bright elegant wine which is wonderful with simply grilled steak or lamb chops, well flavoured country styles sausage or braised beef/lamb dishes which are made up with wild mushroom such as Porcini/Cepes.

variety : Pinotage | 100% Pinotage

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Paarl

analysis : alc : 14.08 % vol rs : 2.9 g/l pH : 3.55 ta : 6 g/l

type : Red **wooded**

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

Platter 2018 - 3.5 stars

ageing : This wine will age in bottle for up to 10 years from vintage.

Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo which we adapted to suit this elegant black label and finishing the product with a burnt orange capsule.

in the vineyard : Pinotage grapes were sourced from Langvlei vineyard in the Windmeul area of Paarl. The vineyard is owned by Willy Dreyer, and is in organic conversion. It is precision farmed in order to produce the best possible grapes. The soil is mainly glenrosa, a decomposed shale and granite composite and is west facing. Yields are round 8 tons to the hectare.

about the harvest: The grapes were hand - picked.

in the cellar : The grapes were sorted on a hightech laser guided sorting table (loaned) ensuring berries of perfect ripeness. The wine fermented in small open tanks with natural yeast. We did punch downs a number of times a day. When the wine was dry it was pressed straight into barrel, mostly tight grain French oak, 70% new, for 9 months. 2400 bottles produced.

