

## Painted Wolf the den, Pinotage 2017

Medium to full bodied with a smorgasbord of red and black summer berries, savoury spice and toasty wood flavours, leading to a nicely poised finish.

Pinotage is the best wine in the world to pair with Mexican dishes like Fajitas or that glorious confection of chicken, chocolate, cumin seeds, smoky ancho chilies, pumpkin and sesame seeds - Mole Poblano. It is also very good with other flavoursome American regional specialties like Carolina Pulled Pork or smoky Texas B.B.Q beef rib. The wine also works with Moroccan flavours, Malaysian dishes and of course our local Cape cuisine.

**variety :** Pinotage | 100% Pinotage

**winery :** Painted Wolf Wines

**winemaker :** Jeremy Borg

**wine of origin :** Western Cape

**analysis :** alc : 13.66 % vol    rs : 2.6 g/l    pH : 3.45    ta : 5.6 g/l

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

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

**ageing :** This wine can be enjoyed up to four years from vintage.

The den wines are social wines to be enjoyed with friends and family. These wines are named for the den, the heart of all Painted Wolf communities. Flavour-packed, soft and juicy comfort wines for good every day drinking. Our friend Jenny Metelerkamp contributed a fine ink drawing for the label.

**in the vineyard :** The grapes for this wine have been harvested from a number of vineyards in Swartland and Paarl

**about the harvest:** Pinotage was harvested over a three - week period starting late January 2017.

**in the cellar :** Most of the grapes were destalked and fermented in tanks with French and American oak staves. Malolactic was completed on staves which we removed from the wine in April 2017. Approximately 15% of the wine was fermented in small open fermenters and hand-punched before being pressed off prior to full dryness into small older French and American oak barrels. We blended 15% of 2018 Pinotage into the 2017 vintage before bottling.

