

## Painted Wolf Swartland Syrah 2015

A rich harmonious medium to full bodied wine with juicy dark berry fruit, savoury smoked ham, all spice and aromatic wood aromas. The wine has a coating mid palate and a long finish. The acid is bright, and the tannins are ripe and present.

A savoury and spicy wine which is great with French country dishes such as Cassoulet or a Beef Daube Provençal. It is also delicious with grilled regional sausages like Toulouse sausages. Amazing with simply prepared dry-aged rump or ribeye steak, seasoned with a little sea salt and crushed black pepper, served with a few sautéed mushrooms, ideally ceps or porcinis and a dash of the best extra virgin olive oil.

**variety :** Shiraz | 100% Syrah

**winery :** Painted Wolf Wines

**winemaker :** Jeremy Borg

**wine of origin :** Swartland

**analysis :** alc : 13.76 % vol    rs : 2.8 g/l    pH : 3.51    ta : 5.7 g/l

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

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

4 stars - Platter

Bronze, 88 points - Decanter World Wine Awards 2018

**ageing :** This Syrah is drinking well now but will improve in the bottle till 2022 and beyond.

Grapes are from our good friend and pack member, Billy 'Guillermo' Hughes. Billy and his late wife Penny, were amongst the first investors in our dream, trading grapes for a share in Painted Wolf. Billy is an uncompromising exponent of organic and naturally farmed grapes with a keen interest in biodynamics. From 2013, his Kasteelsig vineyard has been organically certified. Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo and the pack labels.

**in the vineyard :** Our partner Billy Hughes grows organic grapes at Kasteelsig vineyard in the Swartland region. The grapes are dry farmed. Soil in the vineyard is primarily Glenrosa, a composite soil of decomposed shale with a little granite. Vines are 14 years old and the yield in 2015 was around 6 tons to the hectare.

**about the harvest:** The grapes were handpicked

**in the cellar :** The grapes were handpicked over a few days in late February 2013 into small baskets and taken to our cellar where they were destalked and gently crushed. We fermented the Syrah in small open bins where it was hand punched four times a day. We prefer the native yeast from the vineyard. The wine matured in French and Hungarian oak for a total of 20 months. We filled 10051 bottles.

