

## Painted Wolf Paarl Roussanne 2015

A medium bodied wine with citrus, white peach and creamy aromas. The wine has a lovely texture with a long finish and fresh acid keeping it vivacious and vibrant.

The wine has lovely texture and some complexity. Serve with smoked snoek pate with apricot relish or with a salad of roasted red peppers, Dalewood Huguenot cheese and rocket with anchovy vinaigrette, or salmon ravioli with salsa verde. Roast duck with honey, lavender and thyme would be seriously delicious with the wine too.

**variety :** Roussanne | 100% Roussanne

**winery :** Painted Wolf Wines

**winemaker :** Jeremy Borg

**wine of origin :** Paarl

**analysis :** alc : 13.24 % vol rs : 3.5 g/l pH : 3.30 ta : 6.4 g/l

**type :** White **body :** Medium **wooded**

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

Double Gold - National Wine Challenge/Top 100 wines 2016

Silver - International Wine Challenge 2017

88 - Steve Tanzer, USA

4 Stars - Platter

### ageing :

This wine should be drunk within 2 to 3 years of the vintage.

We share our wine making equipment with Leeuwenkuil Family vineyards in their artisanal cellar. Through this relationship we have access to a number of the best vineyards in Paarl and the Swartland. Roussanne, native to the warmer regions of France's Rhone valley, is a relative newcomer and still very rare in South Africa. There are fewer than 10 South African producers and we are proud to be ranked amongst the top.

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 :

Roussanne is grown by Willy Mostert on the south eastern side of the Paardeberg. The wines are planted on decomposed granite soils.

### in the cellar :

The wine was fermented at our rented cellar on Koopmanskloof farm in Stellenbosch. We whole bunch pressed the grapes and settled the juice in tank before moving to 500 litre French oak barrels, about 25% new. Natural yeast was used to ferment the Roussanne. Malolactic fermentation was discouraged. After 11 months in wood, the wine was bottled. Only 2400 bottles were produced.

