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Painted Wolf Guillermo Swartland Pinotage 2015

An elegant and balanced wine packed with flavours of ripe blueberry and mulberry, exotic spice and creamy vanilla with evident ripe tannins and a long lingering finish.

This is super food wine and pairs well with many deeply flavoured dishes. This wine does well with exotic flavours and we would happily push out the boat and serve it with dishes like Peking duck, sticky sweet and sour pork belly, braised beef shanks (Osso Bucco) with polenta and gremolata, wild mushroom risotto or Mexican style mole.



variety : Pinotage | 100% Pinotage
winery : Painted Wolf Wines
winemaker : Jeremy Borg
wine of origin : Swartland
analysis : **alc :** 14.24 % vol **rs :** 2.7 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

Double Gold - National Wine Challenge/Top 100 2017
Gold - Old Mutual Trophy wine Show 2017
Silver - International Wine and Spirit Competition 2016
90 points - Wine Advocate
4 Stars - Platter

ageing : This wine drinks well in youth but improves over time gaining additional complexity for at least six-eight years from vintage.

Guillermo Swartland Pinotage is named after our good friend Billy 'Guillermo' Hughes. He was amongst the first investors in our winemaking and conservation adventure, trading grapes for shares in Painted Wolf. Billy is an uncompromising exponent of organic and naturally farmed grapes with a keen interest in biodynamics. For a few vintages our winemakers Jeremy helped Billy make his Nativo wines. From 2013, Kasteelsig vineyard has been organically certified. Our friend Jenny Metelerkamp who lived with us in the bush in Botswana produced the fine Painted Wolf ink drawing for our logo and the pack labels.

in the vineyard :

Organically certified Pinotage grapes were sourced from the Kasteelsig vineyard which is owned by Painted Wolf Pack member Billy (Guillermo). The site is primarily red Glenrosa soil with some Oakleaf - both shale rich duplex soils and these vines are not irrigated. Kasteelsig supplies grapes for some of South Africans top boutique wines. Yields are round 6.5 tons to the hectare.

in the cellar :

The grapes were hand-picked into small baskets and taken to the cellar where they were hand-sorted, destalked and gently crushed. The wine fermented with a natural yeasts in small open fermentation bins with four to six punch downs a day. Before the wine was totally dry, we pressed and placed it in oak barrels to complete alcoholic and malolactic fermentation. The wine matured in a mixture of French, Hungarian and American oak barrels for roughly 16 months. Approximately 20 % was new wood.

2046 bottles were produced.