

Painted Wolf Penny Breedekloof Viognier 2018

An exotic bouquet and alluring flavours of ripe peach, jasmine tea and vanilla cream. This Viognier has lots of flavour and a long, poised finish.

Pairs well with mild Indian curries like korma and tikka masala. It is wonderful with roast pork with a mustard and apple sauce or a creamy seafood dishes. Viognier is a great partner to washed rind cheese.

variety : Viognier | 100% Viognier

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Breedekloof

analysis : alc : 13.51 % vol rs : 2.6 g/l pH : 3.29 ta : 6 g/l

type : White **wooded**

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

ageing :

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

Penny Viognier is named in memory of our late dear friend Penny Hughes. It is a rare wine, made in limited quantities and only once every few years. Billy and Penny Hughes were among the first supporters of our dream to make beautiful wine and support wildlife conservation, trading grapes from their Kasteelsig vineyard for a share in Painted Wolf. Penny was part of the management team in the early days of Painted Wolf and her support, business experience and sensitivity helped us develop and refine our ethos. Jeremy, our winemaker, has sought to honour her contribution with a beautiful and poised wine.

For this vintage we have decided to go back to the original illustration we used on the first vintage of Penny, 2009. It is by UK based wildlife artist Neil Taylor and is a pencil sketch completed in Botswana.

For 2018 vintage we sourced grapes from a new vineyard as Kasteelsig was in the grips of a serious drought. This is a mountainous site in the Breedekloof at around 700 metres above sea level.

in the vineyard : Viognier grapes were sourced from a single mountain side block in the Breedekloof. It is one of the highest sites in the cape with vines at 700 metres above sea level. Yields are naturally low at around 6 tons to the hectare.

in the cellar :

The grapes were picked by hand into small baskets and taken to the cellar where they were whole bunch pressed, the juice settled and cooled. It was fermented in tank and barrel with around 20% of the wine being barrel fermented in 500 litre French barrels new and neutral. Only natural yeast has been used to ferment these grapes.

4600 bottles produced.

