

Painted Wolf Pictus VII, 2017

An elegant, full bodied wine combining charm with power exhibiting red berry, pepper spice, toasty oak and savoury aromas with a supple rich coating mouth feel which finishes long and polished.

Pair with warming hearty autumnal dishes such as game pies, beef Wellington, osso bucco, braised lamb shanks or traditional South African lamb and tomato bredie.

variety : Grenache | 51% Grenache, 34% Syrah, 15% Carignan

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Coastal Region

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.48 ta : 5.7 g/l

type : Red **style :** Dry

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

ageing : Pictus VII will mature in bottle for 10 to 12 years from vintage.

Pictus is named after the scientific name for an African wild dog, *Lycaon Pictus*, meaning Wolf in Greek and Painted in Latin. Pictus is made with meticulous care and blended from my favourite wines of the vintage. Each vintage of Pictus is labelled with a different piece of artwork. The artwork for Pictus VII is a study by the highly regarded South African conservationist and artist, the late Keith Joubert. Permission to use the work was

kindly granted by his wife, Val. Production of Pictus VII was limited to just 5400 bottles. Painted Wolf Wines donate a portion of its turnover to conservation projects throughout Southern Africa.

in the vineyard : Grenache and Carignan grapes were harvested on Welgegund farm on western facing slopes above Wellington and the Syrah from two different vineyards in the Swartland. Carignan vines are over 45 years old and are registered heritage vines. None of these vineyards are irrigated.

about the harvest: Grenache and Carignan grapes were harvested on Welgegund farm on western facing slopes.

in the cellar : The grapes were hand-picked into small baskets and crushed into small open fermenters. The wine was fermented with natural vineyard yeast strains. We hand punched down the cap up to four times a day and then dry pressed in small batches. The wine has been aged in 300 litres French oak barrels for 20 months with Syrah in new barrels. 2017 was a fine red wine vintage with small grapes ripening slowly for balanced wine with fresh acidity. This is a good example of the vintage, exhibiting a harmonious palate and long finish, an excellent partner for a wide range of dishes.

