

## Painted Wolf Peloton Rouge 2015

A beautifully poised Cape blend with spicy red and black fruit and a long energetic finish.

This finessed red will partner well with modern fusion cooking. The wine is best paired with beef or lamb dishes such as Thai style red beef curry or a nice South African lamb bobotie.

**variety** : Pinotage | 50% Pinotage, 20% Shiraz, 15% Mourvedre, 10% Cinsault, 5% Grenache

**winery** : Painted Wolf Wines

**winemaker** : Jeremy Borg

**wine of origin** : Western Cape

**analysis** : alc : 14 % vol   rs : 2.7 g/l   pH : 3.55   ta : 5.9 g/l

**type** : Red   **style** : Dry   **taste** : Herbaceous

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

### Vintage 2014

Double Silver - National Wine Challenge/Top 100 2017

3.5 Stars - Platter 2018

### Vintage 2015

Gold - Ultra Value Wine Challenge 2019

Silver - Veritas 2018

**ageing** : This wine will improve with a few years of bottle age.

At Painted Wolf Wines, we celebrate and help conserve the endangered African wild dog, our most charismatic predator. Wild dogs and cyclists have much in common: individual prowess, teamwork, energy, camaraderie and a never give-up attitude. Jeremy is an enthusiastic cyclist, and has used this passion as an additional way to raise funds for conservation. He has organised rides through some of the remaining pockets of wilderness inhabited by wild dogs as well as sponsoring major cycling events like the Tour de Tuli, which benefits the Children in the Wilderness charity.

**in the vineyard** : From our pack vineyards in Paarl and the Swartland. A portion of the grapes for this wine are sourced off Kasteelsig vineyard in Swartland, which is organically certified. The rest are from Leeuwenkuil and Langvlei farms.

**about the harvest**: The grapes were hand- picked.

**in the cellar** : The grapes were hand- picked and crushed into small open fermenters hand punched 4 to 5 times daily during fermentation and pressed when just dry. The wine was matured in French, American and Hungarian oak barrels for 13 months. Roughly 20% of the barrels were new.

