

Painted Wolf the den, Chenin Blanc 2019

This wine has a bright aroma and flavour of tropical fruit. Honeydew melon, guava and pineapple with an under lying savoury minerality and a lick of wood. The wine has a great texture and a long, layered finish with bright acidity keeping it fresh and vibrant.

The den Chenin blanc is delicious on its own. The wine is beautifully balanced with concentrated flavour. It is a versatile partner at the table complementing such classis dishes as coronation chicken, trout with almonds or even macaroni cheese. Great value for good everyday drinking with enough class for special dinners, high days and holidays.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Chardonnay

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Swartland

analysis : alc : 13.1 % vol rs : 3.3 g/l pH : 3.43 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

Vintage 2019

2020 Platter's Wine Guide - 3.5 stars, 85 points

Vintage 2018

2018 Veritas - Bronze

ageing :

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

The den wines are social wines to be enjoyed with friends and family. Named for the den, the heart of all African wild dog communities. Flavour packed, soft and juicy comfort wines for good every- day drinking. Jenny Metelerkamp produced a fine Painted Wolf ink drawing for the label.

in the vineyard :

Chenin blanc is harvested from a number of blocks in the Swartland region, both irrigated and dry farmed vines of various ages between 10 and 30 years old. We opted to blend 10% wooded Chardonnay in the 2019 vintage

in the cellar :

2019 was a dry vintage. It was however quite cool coming into the harvest period. We adapted to the conditions of the vintage by making two separate batches of wine, the first from early picked fruit, and the second a riper portion. We opted for simple cold fermentation with natural yeast followed by a few months of lees contact. We opted to blend a 10% oaked Chardonnay component with the chenin. This broadened its flavour and texture producing a well-balanced, interesting wine which is a joy to drink.

