

## Painted Wolf the Black Pack, Chenin Blanc 2018

An elegant wine, with an aroma of fresh peach cobbler, melon, citrus and vanilla. The wine has a creamy finessed texture with a long finish with nice fresh acid keeping it bouncy and vibrant.

The use of wild yeast and barrel fermentation for this wine has yielded a Chenin is a both sleek and complex, suitable for country cooking with a French flair.

variety : Chenin Blanc | 100% Chenin Blanc winery : Painted Wolf Wines winemaker : Jeremy Borg wine of origin : Swartland analysis : alc : 13.15 % vol rs : 2.8 g/l pH : 3.39 ta : 5.9 g/l type : White style : Dry pack : Bottle size : 750ml closure : Cork

2020 Platter's Wine Guide - 4 Stars 2019 Tim Atkin SA Special Report - 91 Points

**ageing**: This wine will develop in bottle over the coming 3-4 years, gaining complexity as it develops in bottle.

We share our small -scale wine making equipment with one of the region's biggest producers, Leeuwenkuil Family vineyards. Over the past 10 years I have worked in their experimental cellar crafting small batches of wine with their wine making team. This relationship allows Painted Wolf wines access to some of the best vineyards in Paarl and the Swartland.

Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo which we adapted to suit this elegant black label, finishing the product with a burnt orange capsule.

**in the vineyard**: These Chenin Blanc grapes were harvested from 20-year-old bush vines in the Perdeberg area of the Swartland. The vines are growing in decomposed shale soils.

about the harvest: The fruit was harvested at around 23 balling.

**in the cellar :** The fruit was harvested at around 23 balling, whole bunch pressed and settled before being fermented in barrel with natural wild yeast. We used 500 litre French oak barrels, with around 25% new super tight grain oak and the balance older barrels. Fermentation was very slow. 1900 bottles produced.

