

Painted Wolf Lycaon Old Vine Chenin Blanc 2018

An elegant and subtle wine, with an aroma of peach with hints of salty earthiness. The wine has a creamy finessed texture with a long finish. It is bone dry. 2830 bottles produced.

The use of wild yeast and partial barrel fermentation for this wine has yielded a Chenin which is 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 : Wellington

analysis : alc : 13.29 % vol rs : 1.2 g/l pH : 3.55 ta : 5.8 g/l

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

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

2020 Platter's Wine Guide - 4 Stars

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

Having secured grapes from this certified heritage vineyard for the 2019 vintage, Painted Wolf winemaker Jeremy Borg was made aware that there was some 2018 vintage wine available. After tasting, he decided to purchase the wine and bottle this first vintage. This wine was harvested and fermented by Friedrich Kuhne, winemaker and viticulturalist at Welgegund, before being moved to the Painted Wolf cellar where it was further matured and finished off by Jeremy. The vines were planted in 1974 and sit at the base of a hillside composed of Tukulu soil, a decomposed granite. The vineyard is a certified heritage vineyard under South Africa's Old Vine Project, designed to preserve the surviving old vineyards of South Africa.

in the vineyard : These Chenin Blanc grapes were harvested from two adjacent blocks of (1974) 44 year old vines in the "horse shoe" just above the town of Wellington. The vines grow in Tukulu soil, a well - drained decomposed granite soil, yellow brown in colour. The vineyard is not irrigated.

about the harvest: Harvested in the second week of February 2018 from block 8 and 9 on Welgegund Farm in Wellington.

The fruit was harvested between 23 and 24 balling.

in the cellar : The fruit was harvested between 23 and 24 balling, whole bunch pressed and settled before being fermented in barrel and tank with natural wild yeast. The press was very gentle, yielding only around 550 litres of juice per ton for the optimum quality. The wine was matured in both French oak barrels and tank, with one new tight grain 500 litre barrel and two seasoned barrels, plus 700 litres of tank fermented wine. Fermentation was very slow helping build a beautiful texture for the wine.

