

## Painted Wolf Lycaon Grenache 2019

Red fruit, smoked meat and mixed spice abound. This is an expressive wine with good acidity, smooth tannins, and plenty of cranberries, sour cherries and a touch of liquorice on the palate.

This wine should be served slightly chilled with French country bistro cuisine such as warm sausage and potato salad, chicken braised with fennel, saffron and green olives or lamb chops with ratatouille and tapenade.

**variety :** Grenache | 85% Grenache, 15% Shiraz

**winery :** Painted Wolf Wines

**winemaker :** Jeremy Borg

**wine of origin :** Swartland

**analysis :** alc : 14.15 % vol    rs : 2.2 g/l    pH : 3.55    ta : 5.8 g/l

**type :** Red    wooded    organic

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

2021 National Wine Challenge - Double Gold

**ageing :** This wine drinks well in youth but will improve over time gaining additional complexity for at least five years from vintage.

This wine's name "Lycaon" comes from the scientific name for an African Wild Dog, Lycaon Pictus, and is derived from the Greek word Lycos for a wolf. This is an apt association for our Grenache, which is hand-made from organically certified grapes using traditional techniques. We have a wine that combines "sauvage", elegance and energy in a spicy brooding finish. The label illustration is derived from a page in an 18th century book on hunting in Southern Africa, which has been a major contributor to the demise of Wild Dogs. They are now our rarest big mammal and are steadily edging towards extinction.

Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dogs) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT and Tusk.

**in the vineyard :** The Grenache came from dry-farmed bush vines on a western-facing slope above Wellington on Tukulu soil. Syrah was from the organically-certified Kasteelsig vineyard in the Swartland.

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

**in the cellar :** The grapes were 20% whole-bunch fermented in small vessels with manual punchdowns. The wine was pressed into barrels, 15% of which were new, where it spent 8 months. Total production 2,500 bottles.

