

Painted Wolf Solo Roussanne 2020

Bursting with stone fruit aromas, this is a wonderfully complex wine with a slight waxiness combined with vanilla and fresh minerality on the palate.

The wine has lovely texture and some complexity. Serve with smoked snoek pate with apricot relish or with a salad of roasted red peppers, Dalewood Huguenot cheese and rocket with anchovy vinaigrette, or salmon ravioli with salsa verde. Roast duck with honey, lavender and thyme would be seriously delicious with the wine too.

variety : Roussanne | 100% Roussanne

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Paarl

analysis : alc : 14.22 % vol rs : 3.0 g/l pH : 3.27 ta : 6.3 g/l

type : White **body :** Medium **wooded**

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

2022 National Wine Challenge - Grand Cru

2022 Platter's Wine Guide - 4.5 Stars

2021 Tim Atkin Report - 91 Points

ageing :

We always find that our Roussannes age particularly well, and this wine will become even more interesting and complex over the next ten years.

This wine is named for Solo of the Serengeti, the Painted Wolf (African wild dog) pup who inspired Hugo van Lawick and Jane Goodall's ground-breaking 1978 film and book about the species. The name Solo was also given to a lone wild dog at Mombo in the Okavango about whom a fascinating documentary was made.

Roussanne, native to the warmer regions of France's Rhône valley, is a relative newcomer and still very rare in South Africa. There are fewer than 10 South African producers and we are proud to be ranked among the top.

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

in the vineyard :

Roussanne is grown by Willy Mostert on the south-eastern side of the Paardeberg. The vines are planted on decomposed granite soils.

in the cellar : The grapes were hand-harvested riper than usual, whole-bunch pressed and fermented slowly with natural yeast. The wine spent 8 months in a 500 litre barrel, with daily stirring of the lees.

Total production 2,900 bottles.

