

Painted Wolf Guillermo Pinotage 2020

A beguiling wine with rich, spicy red berry and black cherry aromas, evident ripe tannins and a long, complex finish.

This is super food wine and pairs well with many deeply flavoured dishes. This wine does well with exotic flavours and we would happily push out the boat and serve it with dishes like Peking duck, sticky sweet and sour pork belly, braised beef shanks (Osso Bucco) with polenta and gremolata, wild mushroom risotto or Mexican style mole.

variety : Pinotage | 85% Pinotage, 15% Syrah

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Swartland

analysis : alc : 14.24 % vol rs : 2.1 g/l pH : 3.51 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : This wine drinks well in youth but improves over time gaining additional complexity for at least six-eight years from vintage.

'Guillermo' Pinotage is named after our good friend Billy 'Guillermo' Hughes. He was among the first investors in our winemaking and conservation adventure, trading grapes for shares in Painted Wolf. Billy is an uncompromising exponent of organic farming with a keen interest in biodynamics. Since 2013, Kasteelsig vineyard has been organically certified. Our friend Jenny Metelerkamp produced the fine ink drawing for the label.

in the vineyard :

Certified organic grapes from the Kasteelsig vineyard which is owned by Billy Hughes. The site is primarily red Glenrosa soil with some Oakleaf - both shale rich duplex soils, and these vines are not irrigated. Yields are round 6.5 tons to the hectare. Also sustainably-farmed grapes from Leeuwenkuil's top Swartland vineyards.

about the harvest: The grapes were hand-picked into small baskets and taken to the cellar

in the cellar : After four days cold-soaking, approximately 30% was whole-bunch fermented in open bins and hand punched four times a day. The rest was fermented in a rototank. No commercial yeast was used as these grapes ferment well with their natural yeast. The wine matured in a mixture of French and American oak barrels for 18 months, 25% new wood.

Total production 9,600 bottles.

