

Painted Wolf Lycaon Pictus VIII 2018

A rich, full-bodied and elegant wine with intense layers of blackberries and forest fruits, leather, mushroom and pungent black pepper. Ripe, beautifully integrated tannins and firm acidity provide structure and lead to a long, rewarding finish.

variety : Carignan | 31% Carignan, 27% Grenache Noir, 15% Grenache Gris, 13.5% Shiraz, 13.5% Mourvèdre

winery : Painted Wolf Wines

winemaker : Jeremy Borg

wine of origin : Coastal Region

analysis : alc : 13.82 % vol rs : 2.8 g/l pH : 3.52 ta : 5.6 g/l

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

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

2021 Platter's Wine Guide - 4.5 stars

2021 National Wine Challenge - Double Gold

2021 Decanter World Wine Awards - Silver

2020 Michelangelo - Gold

ageing : Pictus VIII will mature in bottle for 10 to 12 years from vintage

Pictus is named after the scientific name for an African wild dog, *Lycaon Pictus*, meaning Wolf in Greek and Painted in Latin. Pictus is made with meticulous care and blended from our favorite wines of the vintage. Each vintage is labelled with a different piece of artwork. The artwork for Pictus VIII is a study by the highly regarded South African conservationist and artist, the late Keith Joubert. Permission to use the work was kindly granted by his wife, Val.

in the vineyard : Grenache and Carignan grapes were harvested on Welgegund farm on western facing slopes above Wellington; Syrah and Mourvèdre are both from Kasteelsig vineyard, a certified organic vineyard in the Swartland. The Carignan vines are over 45 years old and are registered heritage vines. Neither of the above vineyards are irrigated. Grenache Gris is from Voor Perdeberg.

about the harvest: The Carignan, Grenache noir, Syrah and Mourvèdre grapes were hand-picked into small baskets.

in the cellar : Grapes were crushed into small open fermenters and fermented with wild yeast. We hand punched the cap up to four times a day and then dry pressed in small batches. The wine was aged in 300-litre French oak barrels for 12 months with Syrah in new barrels. The Grenache Gris was fermented in a stainless-steel tank

Total production 5,550 bottles.

