



PAINTED *wolf* WINES

The Black Pack, wild yeast Chenin Blanc 2011, Swartland

Tasting notes

An intense, brooding wine with flavours of peach, tangerine, honeydew melon and vanilla. The wine has a lovely texture with a long finish with just enough acid to keep it fresh and vibrant. The wine is sealed with a natural cork. 2800 bottles produced

The Vineyard

Chenin Blanc is harvested from blocks on Langvlei and Leeuwenkuil farms on the Swartland/ Agter Paarl border.

Winemaking

This wine was made from ripe grapes picked to deliver a rich flavour and texture. The wine was destalked and crushed and then fermented in barrel with wild yeast in 2nd and 3rd fill French oak barrels. Fermentation has been very slow.

Ageing potential

This wine should be drunk within 4 years of the vintage.

Wine Analysis

Alcohol 14.4%
Residual Sugar 10.9g/l
Total Acid 6.0g/l
Ph 3.39

Food Suggestions

The Wild Yeast Barrel Fermented Chenin will be a fantastic wine to enjoy with cheese, especially white rind and washed rind cheeses.

Awards & Accolades

Old Mutual Trophy Wine Awards 2012 – Bronze medal

Painted Wolf Wines is an advocate for the conservation of the highly endangered African Painted Wolf (African Wild Dogs) and the protection of the diminishing wild spaces of Africa, through its donations to Tusk www.tusk.org, the BPCT www.bpctrust.org and EWT www.ewt.org.za

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