



PAINTED *wolf* WINES

The Den, Chenin blanc 2010

Tasting notes

An elegant, full bodied wine with tropical flavours of creamy pineapple, melon and vanilla. The wine has a lovely texture with a long finish with enough acid to keep it really fresh and vibrant. The wine has been sealed with a screw cap to maintain its freshness.

The Vineyard

Chenin Blanc is harvested from a number of blocks on Leeuwenkuil farm, both irrigated and dry farmed blocks and from vines of 20 to 40 years old.

Winemaking

This wine was made from ripe grapes picked to deliver a rich flavour and texture. The wine was fermented at 15 Celsius until about 10 balling and then cooled down to 6 degrees where it continued to slowly ferment for a further 2 months building glycerol and texture in the wine.

Ageing potential

This wine should be drunk within 3-4 years of the vintage.

Wine Analysis

Alcohol 13.5%
Residual Sugar 6.3g/l
Total Acid 6.3g/l
Ph 3.42

Food Suggestions

The Den Chenin Blanc is delicious on its own. The wine has tons of flavours and is just off-dry so it is a versatile partner for many different dishes.

Awards & Accolades

3.5 stars – Platter 2012
3.5 stars – Classic Wine mag Chenin blanc challenge
Top 10 – best value white 2012
Silver medal – Decanter World Wine Awards 2011
87 points (best buy) – US Wine enthusiast
Silver medal – Old Mutual Trophy Wine Show SA 2012
88 points – Wine Advocate 2011



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