



The Den, Chenin Blanc 2009

Tasting notes

A rich full bodied lightly wooded wine with tropical flavours of creamy pineapple, melon and vanilla. The wine has a lovely texture with a long finish with just enough acid to keep it really fresh and vibrant

The Vineyard

The Chenin Blanc is harvested off a number of blocks on Leeuwenkuil. The grapes are from blocks which are irrigated, dry farmed blocks and from vines of 20 to 40 years old. Sauvignon Blanc is from a 35 year old unirrigated block on Southern Cross, Paarl.

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 10 degrees where it continued to slowly ferment for a further 3-4 months building glycerol in the wine.

The wine has been fined with bentonite and been sterile filtered

Chenin Blanc 96% Sauvignon Blanc 4%

Half of the chenin component has been fermented with French oak staves
W.O. Coastal (100% Paarl)

Wine Analysis

Alcohol 14% Residual Sugar 2.6 Total Acid 6.4 Ph 3.46

Awards

Jo'burg Wine Show 2010 – Best value wine of show

Food Suggestions

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

Painted Wolf Wines is an advocate for the conservation of the highly endangered African Painted Wolf and the diminishing wild spaces of Africa, through its donations to The Tusk Foundation www.tusk.org and the Botswana Predator Conservation Trust www.bpctrust.org

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