

## The Pack, 'Guillermo' Swartland Pinotage 2014

### W.O. Swartland

**Cultivars** Pinotage 100%

**Analysis** Alc: 13.5% | R.S: 3.1 g/l | T.A: 5.55g/l | pH: 3.55

### Awards and accolades

- Silver – Veritas 2018
- Silver – International Wine and Spirit Competition 2017
- Silver, 90 points – Decanter World Wine Awards 2018
- Bronze – International Wine Challenge 2017
- Bronze – Veritas 2015
- 4.5 stars – Platter 2018

### The story of this wine

'Guillermo' Swartland Pinotage is named after our good friend and pack member, Billy 'Guillermo' Hughes. Billy and his late wife, Penny, were amongst the first investors in our dream, trading grapes for a share in Painted Wolf. Billy is an uncompromising exponent of organic and naturally farmed grapes with a keen interest in biodynamics. For a number of years Jeremy helped Billy make his Nativo wines. From 2013, Kasteelsig vineyard has been organically certified. Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo and the pack labels.

### Tasting notes

An elegant and balanced wine packed with flavours of ripe blueberry and mulberry, exotic spice and creamy vanilla with evident ripe tannins and a long lingering finish.

### Food suggestions

This is super food wine and pairs well with a lot of 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 ostrich mole.

### Ageing potential

This wine drinks well as a young wine, but will improve, gaining additional complexity, for at least six to eight years from vintage.

### The Vineyard

Organically certified Pinotage grapes were sourced from Kasteelsig vineyard which is owned by Painted Wolf Pack member Billy (Guillermo). The site is primarily red Glenrosa soil with some Oakleaf - both shale rich duplex soils and these vines are not irrigated. Kasteelsig supplies grapes for some of South Africans top boutique wines. Yields are round 6.5 tons to the hectare.

### Winemaking

The grapes were hand-picked into small baskets and taken to the cellar where they were hand-sorted, destalked and gently crushed. The wine fermented with a mixture of natural and commercial yeasts in small open fermentation bins with four to six punch downs a day. Before the wine was totally dry, we pressed and placed it in oak barrels to complete alcoholic and malolactic fermentation. The wine matured in a mixture of French, Hungarian and American oak barrels for roughly 16 months. Approximately 40% was new wood. 4200 bottles were produced.

