

Peloton Rouge 2014

W.O. Coastal region

Cultivars Pinotage 59% | Grenache 24% | Mourvedre 12% | Shiraz 5%

Analysis Alc: 13.5% | R.S: 2.4g/l | T.A: 6.3g/l | Ph: 3.44

Awards and Accolades

- Double Silver - National Wine Challenge/Top100 2017
- Top red wine of 2018 – International Wine Society
- 3.5 stars – Platter 2018

The story of this wine

At Painted Wolf Wines, we celebrate and help conserve the endangered African wild dog, our most charismatic predator. Wild dogs and cyclists have much in common: individual prowess, teamwork, energy, camaraderie and a never give-up attitude. Jeremy is an enthusiastic cyclist and has used this passion as an additional way to raise funds for conservation. He has organised rides through some of the remaining pockets of wilderness inhabited by wild dogs as well as sponsoring major cycling events like the Tour de Tuli, which benefits the Children in the Wilderness charity.

Tasting notes

A beautifully poised Cape blend with spicy red and black fruit and a long energetic finish.

Food suggestions

This finessed red will partner well with modern fusion cooking. The wine is best paired with beef or lamb dishes such as Thai style red beef curry or a nice South African lamb bobotie.

Ageing potential

This wine will improve with a few years of bottle age.

The Vineyard

From our pack vineyards in Paarl and the Swartland. Over half of the grapes for this wine are sourced off Kasteelsig vineyard in Swartland, which is organically certified.

Winemaking

The grapes were hand-picked and crushed into small open fermenters hand punched 4 to 5 times daily during fermentation and pressed when just dry. The wine was matured in French, American and Hungarian oak barrels for 13 months. Roughly 20% of the barrels were new.

