

## Peloton Blanc 2014

### W.O. Coastal region

**Cultivars** Viognier 36% | Chenin Blanc 35% | Roussanne 16% | Chardonnay 10% | Marsanne 3%

**Analysis** Alc: 12.88% | R.S: 2.9g/l | T.A: 6.4g/l | Ph: 3.32

### Awards and Accolades

- 91 points – Cape Wine Blend 2016
- 4 stars – Platter

### 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

An exciting white Cape Blend with layered flavours of stone fruit, minerality and citrus complimented with gentle oak. The wine is beautifully balanced, with a full rich mouth feel and a bright long finish.

### Food suggestions

The wine has bright exotic flavours and goes with seafood, pork and chicken dishes, especially those with a South East Asian feel. It is also lovely with southern French cooking

### Ageing potential

This wine is drinking well now, however will continue to improve over the coming few years.

### The Vineyard

Grapes sourced from a number of vineyards in Paarl and in the Swartland.

### Winemaking

The grapes were handpicked and whole-bunch pressed. Components were fermented separately with roughly 40% of the wine being barrel fermented or aged and the balance fermented in tanks with various French oak staves. Both wild and commercial yeast strains were used for different components. Southern French/ Rhone white blends serve as inspiration for this wine.

