

Pictus III – 2011

W.O. Swartland

Blend Shiraz 36% | Mourvedre 32% | Grenache 32%

Analysis Alc: 14.5% | R.S: 3.8g/l | T.A: 6.2g/l | Ph: 3.48

Awards and Accolades

- Double Gold – National Wine Challenge/Top 100 Wines 2016
- Bronze – Veritas 2014
- 4 stars – Platter

The story of this wine

Pictus is named after the scientific name for an African wild dog, *Lycaon Pictus*, meaning Wolf in Greek and Painted in Latin. Pictus is made with meticulous care and blended from our favourite wines of the vintage. Each vintage of Pictus is labelled with a different piece of artwork. The art work for Pictus III "Snare and her sibling" is by well-known Zimbabwean conservationist and artist Lin Barrie. Production is limited to 5000 bottles - one for each of the roughly 5000 rare and endangered Painted Wolves remaining in scattered groups throughout sub-Saharan Africa.

Tasting notes

A rich full-bodied wine which combines charm with power, red berry and spice, and a long, polished finish.

Food suggestions

Pair with warming hearty autumnal dishes such as game pies, beef Wellington, osso buco, braised lamb shanks or traditional South African tomato bredie.

Ageing potential

Pictus III will mature in bottle for 10 years or more.

The Vineyard

Produced from organically certified grapes grown on Kasteelsig vineyard in the Swartland. This vineyard comprises red Glenrosa and Oakleaf soils, both shale rich duplex soils. Kasteelsig supplies grapes for a number of our most prestigious wines.

Winemaking

The grapes were hand-picked into small baskets, hand sorted and crushed into small open fermenters. The wine was fermented with a blend of natural vineyard yeast and commercial strains. We hand punched down the cap a number of times per day. The finished wine was pressed in a basket press. The wine has been aged in French (80%) 225 litre and 300 litre barrels for 18 months with approximately 70% new wood.

