

The Pack, Swartland Syrah 2013

W.O. Swartland

Cultivars Syrah 100%

Analysis Alc: 14.38% | R.S: 3g/l | T.A: 6g/l | Ph: 3.52

Awards and Accolades

- Gold – Veritas 2016
- Silver Outstanding – International Wine and Spirit Competition 2017
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- 90 points – Wine Advocate
- 4 stars – Platter

The story of this wine

Grapes are from 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. Over the years Jeremy helped Billy make his Nativo wines. From 2013, his 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

A rich harmonious full-bodied wine with juicy dark fruit, savoury smoked ham, all spice and aromatic wood aromas. The wine has a coating mid palate and a long finish. The acid is bright, and the tannins are ripe and present.

Food suggestions

A rich and spicy wine which is great paired with French country dishes such as cassoulet or a beef daube Provençal. It is also delicious with grilled regional sausages e.g. Toulouse. Amazing with simply prepared dry-aged rump or ribeye steak, seasoned with a little sea salt and crushed black pepper and a few pan-fried mushrooms, ideally cep or porcini, and a dash of the best extra virgin olive oil.

Ageing potential

This Syrah is drinking well now and will improve in the bottle till 2020 and beyond.

The Vineyard

Our partner Billy Hughes grows organic grapes at Kasteelsig vineyard in the Swartland region. The grapes are dry farmed. Soil in the vineyard is primarily Glenrosa, a composite soil of decomposed shale with a little granite. Vines are 12 years old and the yield in 2013 was around 7 tons to the hectare.

Winemaking

The grapes were handpicked over a few days in late February 2013 into small baskets and taken to our cellar where they were destalked and gently crushed. We fermented the Syrah in small open bins where it was hand punched four times a day. We prefer the native yeast from the vineyard. The wine matured in French and Hungarian oak for a total of 20 months. We filled 10051 bottles.

