



Painted Wolf Old Vine Chenin Blanc 2017

Wine Maker: Jeremy Borg
Appellation: Paarl
Varietal: Chenin Blanc 100%
Yields per Acre: 2 t/acre
Cases Produced: 450
Filtration and fining: Cross Flow Filter before bottling, bug catcher on bottling line.
Wood treatment: French and Hungarian Oak Barrels. 54
Length of barrel maturation: 11 Months



Alcohol: 12.5%
Total Acid: 2.7 g/l
pH: 3.39
Residual Sugar: 2.7

UPC#:858441006675

Viticultural Practices: These Chenin Blanc grapes were harvested from a single block of 30-year-old vines on Leeuwenkuil Farm in Agter Paarl. The vines are growing in decomposed shale soils. This farm is sited in part in Paarl and in part in the Swartland, and has the same soil as many Swartland vineyards. The fruit was harvested at around 24 balling, pressed and settled before being fermented in barrel with natural wild yeast. The barrels used are large 2nd and 3rd fill French oak barrels. Fermentation has been very slow. This wine will develop in bottle over the coming 3-4 years, gaining complexity as it develops in bottle.

Winemaker Notes: An elegant wine, with an aroma of peach cobbler, lime and vanilla. The wine has a creamy finessed texture with a long finish with just enough acid to keep it fresh and vibrant.
